Chocolate Peanut Butter Cake

1 cup butter

3 cups brown sugar

4 eggs

3 teaspoons vanilla

¾ cup cocoa

3 cups flour

3 teaspoons baking soda

½ teaspoon salt

1 ½ cups brewed coffee

1 1/3 cups sour cream

Combine cocoa, flour, baking soda and salt in a bowl.

Beat butter and sugar until light and fluffy.

Add eggs and vanilla.

Add dry ingredients, alternating with sour cream.

Beat in hot coffee.

Divide batter between 3 greased cake pans.

Bake 35 minutes at 350.  Cool 10 minutes in pan.

Invert onto wire racks to cool.

To make buttercream, combine 2 1/2 cups sugar and 10 egg whites and 1 teaspoon cream of tartar in bowl of standing mixer.  Heat over double boiler, whisking frequently until hot to the touch.

Place bowl on mixing stand and beat with whisk until light and fluffy.

Remove bowl from mixer.  Replace whisk with flat beater and beat in 3 cups (6 sticks) butter.

Beat in 1 cup peanut butter.