Peanut butter bread



Recipe credit

Montana State University Extension Service

About this recipe

Serves
10
Serving size
1 slice, 1/10 of recipe (96g)
Special criteria
Family Favorites

Ingredients

- 2 eggs or 1/2 cup unsweetened apple sauce
- 1 1/2 cups 1 % milk
- 1/3 cup sugar (granulated)
- 1 cup peanut butter
- 1 3/4 cups flour (all purpose)
- 1 tablespoon baking powder
- 1/2 teaspoon salt

Directions

1. Preheat oven to 350 degrees. Lightly grease or spray with non-stick spray, a loaf pan.
2. In large bowl, beat eggs. Add milk, sugar and peanut butter. Mix well.
3. In a separate bowl combine flour, baking powder, and salt. Mix thoroughly.
4. Add dry ingredients to wet ingredients. Mix only enough to moisten all ingredients.
5. Pour into prepared pan. (Pan will be half full). Bake for 1 hour.

Nutritional info

Calories
291
Total fat
15 g
Saturated fat
3 g
Cholesterol
39 mg
Sodium
385 mg
Total carbohydrates
30 g
Dietary fiber
2 g
Protein

11 g
Total sugar
11 g
Allergens
Dairy
Eggs
Tree nuts

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