

A Recipe Designed To Butter Up Peanut Butter Lovers

(NAPS)—Anyone who is nutty about peanut butter may be pleased to hear some interesting facts about—and an interesting new way to enjoy—this creamy spread.

Every Autumn, 16,000 U.S. farmers harvest 1.6 million acres of peanuts. One third of the crop is shelled, roasted and ground into peanut butters and peanut butter spreads.

While various cultures have mashed peanuts for centuries, the modern peanut butter is uniquely American, tracing its roots to a St. Louis inventor in 1890.

Peanut butter was first introduced to the world at the 1904 St. Louis World's Fair, where another inventor sold \$705 worth of the treat at his concession stand.

November is National Peanut Butter Lovers' Month. To celebrate, Fleischmann's Yeast offers a new peanut butter recipe.

For the ultimate peanut butter sandwich, you can bake Peanut Butter Bread, which features one-third cup of real peanut butter and two-thirds cup of chopped peanuts folded right into the bread batter.

The recipe is certified by Fleischmann's Yeast Test Kitchens and offers the time-saving benefit of Fleischmann's RapidRise yeast.

Peanut Butter Bread

Ingredients

- 4 cups all-purpose flour
- ½ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 1 teaspoon salt
- 1 cup milk
- ½ cup water
- ⅓ cup peanut butter



What better way to enjoy a tasty peanut butter sandwich than with this mouthwatering peanut butter bread.

¾ cup chopped peanuts

In a large bowl, combine 1½ cups flour, sugar, undissolved yeast, and salt. Heat milk, water, and peanut butter until very warm (120° to 130°F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour and peanuts; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough into 2 equal portions; roll each to 12 x 7-inch rectangle. Beginning at

short end, roll up tightly as for jelly roll. Pinch seam and ends to seal. Place, seam side down, in 2 greased 8½ x 4½-inch loaf pans. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350°F for 25 to 30 minutes or until done. Remove from pans; cool on wire rack. Cut into sandwich slices; serve as Peanut Butter and Jelly Sandwich, if desired.

Makes two loaves.

For more information about peanut butter, visit the Peanut Advisory Board at www.peanutbutterlovers.com/index/html. Or for more recipes and ideas using Fleischmann's Yeast, visit the URL www.breadworld.com.