

Peanut Butter Bread

by Lindsey Sexton - October 21, 2020



Serves 10

 **Ingredients**

 **Directions**

 **Nutritional Information**



- 1 cup flour
- ½ cup oats
- ½ cup cornmeal
- ½ cup non-fat dry milk
- ½ cup sugar
- 1 tablespoon baking powder
- ¾ teaspoon salt
- ⅔ cup peanut butter
- 1 egg
- 1 ½ cups milk

1. Preheat oven to 325 degrees.
2. Place flour, oats, cornmeal, dry milk, sugar, baking powder, and salt in a large bowl. Stir until well combined.
3. Using two knives, cut peanut butter into dry ingredients until it appears coarse and crumbly.
4. In a small bowl, beat together egg white and milk. Add to dry ingredients and mix well.
5. Spread mixture into a greased loaf pan. Bake at 325 degrees for 1 hour and 10 minutes.
6. Cool for 10 minutes and remove from pan.

Calories 260
Fat 10g
Protein 10g
Fiber 2g
Sodium 380mg
Carbohydrate 36g


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