

PEANUT BUTTER BREAD

2 cups flour

4 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup sugar

$\frac{2}{3}$ cup peanut butter

$1\frac{1}{4}$ cup milk

Sift flour, baking powder, salt and sugar together. Add milk to peanut butter. Then add to dry ingredients. Beat thoroughly for at least $\frac{1}{2}$ minute. Bake in a greased loaf pan in moderate oven (350 degrees F.) for 50 minutes. It is best when at least one day old.

Our tests show Jack Sprat Peanut Butter to be of outstanding quality. It isn't too oily, it isn't dry. The practice of removing the little bitter "blossoms" before the peanuts are ground improves the flavor greatly. You'll have better success with this recipe if you use Jack Sprat Peanut Butter. Furnished by your RITE-WAY FOOD STORE.