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PEANUT BUTTER

a good choice for the thrifty family

Peanut Butter is
Ready to eat
Easy to use



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High in energy
Helps build muscle
and blood

- Try —
- Peanut butter on toast for breakfast
 - Celery stuffed with peanut butter
 - Sandwiches of peanut butter and sliced bananas or sliced apple or cut up carrots or catsup

C & MS-37

U.S. Department of Agriculture • Consumer and Marketing Service • Agricultural Research Service



Peanut Butter Cookies

1 cup fat	2 eggs
1 cup peanut butter	2½ cups flour
1 cup sugar	½ teaspoon salt
1 cup brown sugar, packed	½ teaspoon baking soda

Mix fat and peanut butter. Add both kinds of sugar, beat well. Beat in eggs.

Mix flour, salt and soda. Stir into peanut butter mixture.

Make dough into small balls. Put on baking pan. Flatten with a fork. Bake at 375°F (moderate oven) 10 to 15 minutes. Makes 4 to 5 dozen cookies.

Peanut Butter French Toast

½ cup peanut butter	½ cup milk
8 slices bread	¼ teaspoon salt
2 eggs	Margarine or butter

Spread peanut butter on 4 slices of bread; put other 4 slices of bread on top to make 4 sandwiches.

Mix eggs, milk and salt. Dip sandwiches in egg mixture. Brown sandwiches in a little fat over low heat on both sides.

Makes 4 servings.

Peanut Butter Pie

2 eggs	½ cup peanut butter
1 cup corn syrup	1 teaspoon vanilla
1 cup sugar	Unbaked 8-inch pie crust

Beat eggs. Mix eggs, corn syrup, sugar, peanut butter and vanilla together. Pour into unbaked pie crust. Bake at 350°F (moderate oven) 45 to 60 minutes, until top is brown and crisp.