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PEANUT BUTTER BREAD

- 1 $\frac{3}{4}$ Cups Flour
- 1/3 Cup Sugar
- 1 Tablespoon Baking Powder
- $\frac{1}{2}$ Teaspoon Salt
- 1 Cup Peanut Butter
- 1 Egg
- 1 Cup Milk
- 1 Cup Chopped Peanuts

DIRECTIONS

1. Mix well flour, sugar, baking powder and salt.
2. Cut in peanut butter until mixture resembles coarse crumbs.
3. Beat egg with milk then stir into flour mixture.
4. Stir in peanuts.
5. Pour into a greased and floured loaf pan.
6. Bake in a 350 degree oven for 1 hour.
7. Invert on rack then turn.
8. Cool completely.
9. Bread slices better the second day.