

The “ Peanut Butter ” Cookbook

720 Recipes

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Chewy Chocolate Peanut Butter Chip Cookies

Ingredients

1 1/2 cups butter, melted
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together butter and sugar. Beat in eggs and vanilla. Combine flour, cocoa, baking soda, and salt; gradually stir into the butter mixture. Mix in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake 8 to 10 minutes in preheated oven. Cool for 1 minute before placing on wire racks to cool completely.

Peanut Butter Maple Cookies

Ingredients

1 cup butter or margarine,
softened
1/2 cup peanut butter*
1 cup sugar
1 cup packed brown sugar
2 eggs
1 tablespoon maple syrup
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup quick-cooking oats
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 (10 ounce) package peanut
butter chips

Directions

In a mixing bowl, cream the butter, peanut butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in syrup and vanilla. Combine the flour, oats, baking powder, baking soda and salt; add to the creamed mixture and mix well. Stir in peanut butter chips.

Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 325 degrees F for 15-18 minutes or until golden brown. Cool for 1 minute before removing to wire racks.

Microwave Peanut Butter S'Mores

Ingredients

Graham crackers
JIF® Creamy Peanut Butter
Milk chocolate candy bars
Large marshmallows

Directions

Spread graham cracker square with peanut butter.

Top with a square of chocolate and a marshmallow.

Microwave on HIGH (100% power) 5 to 10 seconds or until marshmallow puffs.

Top with another cracker square. Serve immediately.

Banana Tortilla Snacks

Ingredients

1 (6 inch) flour tortilla
2 tablespoons peanut butter
1 tablespoon honey
1 banana
2 tablespoons raisins

Directions

Lay tortilla flat. Spread peanut butter and honey on tortilla. Place banana in the middle and sprinkle in the raisins. Wrap, and serve.

Peanut Butter Pinwheels

Ingredients

1/2 cup shortening
1/2 cup creamy peanut butter
1 cup sugar
1 egg
2 tablespoons milk
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening, peanut butter and sugar. Beat in egg and milk. Combine the flour, baking soda and salt; gradually add to creamed mixture. Roll out between waxed paper into a 12-in. x 10-in. rectangle. Melt chocolate chips; cool slightly. Spread over dough to within 1/2 in. of edges. Roll up tightly, jelly-roll style, starting with a long side; wrap in plastic wrap. Refrigerate for 20-30 minutes or until easy to handle.

Unwrap dough and cut into 1/2-in. slices. Place 1 in. apart on greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

Peanut Crumb Apple Pie

Ingredients

1 cup all-purpose flour
1/2 cup SMUCKER'S® Creamy
Natural Peanut Butter
1/2 cup firmly packed light brown
sugar
1/4 cup butter or margarine,
softened
1/4 teaspoon salt
1 (30 ounce) can apple pie filling
1 (9 inch) unbaked pie shell

Directions

Blend flour, peanut butter, brown sugar, butter and salt until mixture is crumbly. Spoon apple pie filling into unbaked crust; sprinkle peanut butter mixture over pie filling.

Bake at 400 degrees F for 30 to 35 minutes or until filling is hot and pastry is browned.

Out-on-the-Range Cookies

Ingredients

3/4 cup shortening
1 1/4 cups packed brown sugar
1 cup sugar
2 eggs
1 cup peanut butter
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 cup quick-cooking oats
2 teaspoons baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in peanut butter and vanilla. Combine the flour, oats, baking soda and salt; gradually add to the creamed mixture. Stir in chips.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 325 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Peanut Butter Puddingwiches

Ingredients

1 1/2 cups peanut butter, divided
3 cups cold milk, divided
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups whipped topping, divided
1 (3.4 ounce) package instant
vanilla pudding mix
32 whole graham crackers

Directions

Line two 13-in. x 9-in. x 2-in. pans with foil; set aside. In a mixing bowl, combine 3/4 cup peanut butter and 1-1/2 cups milk until smooth. Slowly beat in chocolate pudding mix until blended; fold in 1 cup whipped topping. Pour into one prepared pan; freeze until firm. Repeat with vanilla pudding and remaining peanut butter, milk and whipped topping. Pour into second pan; freeze until firm.

Break or cut graham crackers into squares. Cut frozen pudding mixture into 32 squares, about 2-1/2 in. x 2-1/4 in.; place each square between two crackers. Wrap in plastic wrap. Freeze overnight.

Classic Peanut Butter Cookies

Ingredients

1 cup unsalted butter
1 cup crunchy peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons baking soda

Directions

Cream together butter, peanut butter and sugars. Beat in eggs.

In a separate bowl, sift together flour, baking powder, baking soda, and salt. Stir into batter. Put batter in refrigerator for 1 hour.

Roll into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a criss-cross pattern. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown. Do not over-bake.

Peanut Butter Oatmeal Cookies II

Ingredients

2 cups white sugar
1/2 cup evaporated milk
1/4 cup unsweetened cocoa
powder
1/2 cup butter
1/2 cup peanut butter
2 cups rolled oats

Directions

In a medium saucepan, put together the sugar, evaporated milk, cocoa powder, and butter; bring to a boil while stirring. Boil for 1 minute; remove from heat. Stir in the peanut butter and rolled oats. Drop by heaping teaspoonfuls onto waxed paper. Cool and serve.

Peanut Butter Puffs

Ingredients

3 tablespoons peanut butter
20 vanilla wafers
80 miniature marshmallows

Directions

Spread about 1/2 teaspoon peanut butter on each wafer. Place on a foil-lined baking sheet. Top each with four marshmallows. Broil for 2-3 minutes or until the marshmallow are lightly browned. Serve warm.

Elvis Sandwich

Ingredients

3 tablespoons peanut butter
2 slices white bread
1 banana, peeled and sliced
3 slices cooked bacon
1 1/2 teaspoons butter

Directions

Spread the peanut butter on one side of one slice of bread. Top with sliced banana, then slices of cooked bacon. Cover with the other slice of bread. Spread butter on the outside of the sandwich.

Heat a skillet over medium heat. Fry the sandwich on each side until golden brown and peanut butter is melted, about 4 minutes total.

Peanut Butter Crispies II

Ingredients

6 cups crisp rice cereal
1 cup white sugar
1 cup peanut butter
1 cup corn syrup
1 tablespoon butter

Directions

In a medium sauce pan, mix together sugar, peanut butter, and corn syrup. Be careful not to let it burn, or it will ruin the recipe. Stir mixture until well melted. Remove pan from heat.

Combine warm peanut butter mixture with crisp rice cereal.

Grease well a 9 x 13 inch pan with butter or margarine. Spread mixture in pan. Allow to cool. When mixture is no longer sticky to the touch, cut into bars.

Easy Vegan Peanut Butter Fudge

Ingredients

3/4 cup vegan margarine
1 cup peanut butter
3 2/3 cups confectioners' sugar

Directions

Lightly grease a 9x9 inch baking dish.

In a saucepan over low heat, melt margarine. Remove from heat and stir in peanut butter until smooth. Stir in confectioners' sugar, a little at a time, until well blended. Pat into prepared pan and chill until firm. Cut into squares.

Easy Cake Mix Peanut Butter Cookies

Ingredients

1/4 cup butter
1/2 cup packed brown sugar
1 egg
1 (18 ounce) jar crunchy peanut butter
1 (18.25 ounce) package yellow cake mix

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the egg and beat until incorporated; then beat in the peanut butter until evenly mixed. Stir in the cake mix until just incorporated. Shape the dough into 1 inch balls, place onto ungreased baking sheets, and flatten with a fork.

Bake in the preheated oven until the edges are golden, about 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Chocolate Peanut Butter Pie I

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
4 eggs
1 cup butter, softened
8 (1 ounce) squares semisweet
chocolate
2 cups confectioners' sugar
1 cup smooth peanut butter
1/3 cup heavy whipping cream

Directions

Melt 6 ounces semi sweet chocolate, and cool to room temperature. Beat the eggs with 3/4 cup butter or margarine, chocolate and confectioners' sugar for a FULL 5 minutes. Mixture will be thick and smooth.

In a separate bowl, beat the peanut butter, 1/4 cup butter, and cream.

Spoon chocolate filling into crust. Swirl peanut butter filling into chocolate filling.

Drizzle remaining 2 oz of melted chocolate on top of pie. Refrigerate for at least 1 hour, and serve.

Chocolate Peanut Butter Marble Cake

Ingredients

1/4 cup unsweetened cocoa powder
2 tablespoons confectioners' sugar
2 tablespoons butter, softened
2 tablespoons hot water
1 cup peanut butter chips
1 tablespoon shortening
1 (18.25 ounce) package white cake mix
1/2 cup packed brown sugar
1 1/4 cups water
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). With a non-stick cooking spray, coat a 13X9X2 inch baking pan. Dust with flour and set aside.

In a small bowl, stir together the cocoa, confectioners' sugar, butter and 2 tablespoons hot water until smooth and set aside.

In microwavable bowl, place peanut butter chips and shortening. Microwave on high for 1 minute, or until chips are melted and smooth when stirred.

In large bowl, combine cake mix, brown sugar, 1-1/4 cups water, eggs and reserved melted peanut butter mixture; beat on low speed of electric mixer until moistened. Increase speed to medium, beat 2 minutes until smooth. Remove 1-1/2 cups of the batter and add it to the reserved cocoa mixture; blend well.

Pour the peanut butter flavored batter into the prepared pan. Drop spoonfuls of the chocolate batter on top. Swirl with a knife or spatula for a marbled effect.

Bake at 350 degree F (175 degrees C) for 40 to 45 minutes or until a wooden toothpick inserted in the center comes out clean. Cool and frost as desired.

EAGLE BRAND® Frozen Peanut Butter Pie

Ingredients

Chocolate Crunch Crust:

1/3 cup butter or margarine
1 (6 ounce) package semi-sweet
chocolate chips
2 1/2 cups oven-toasted rice
cereal

Pie filling:

1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3/4 cup Jif® Creamy Peanut
Butter
2 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup whipping cream, whipped
Smucker's® Chocolate Fudge
Spoonable Ice Cream Topping

Directions

Chocolate Crunch Crust: In heavy saucepan, over low heat, melt butter or margarine and semi-sweet chocolate chips. Remove from heat; gently stir in oven-toasted rice cereal until completely coated. Press on bottom and up side to rim of buttered 9-inch or 10-inch pie plate. Chill 30 minutes.

Pie filling: In large bowl, beat cream cheese until fluffy; gradually beat in sweetened condensed milk then peanut butter until smooth.

Stir in lemon juice and vanilla. Fold in whipped cream. Turn into prepared crust.

Drizzle topping over pie. Freeze 4 hours or until firm. Return leftovers to freezer.

Peanut Butter Oatmeal Cookies

Ingredients

3 egg whites
1 cup packed brown sugar
1 cup reduced fat peanut butter
1/2 cup unsweetened applesauce
1/4 cup honey
2 teaspoons vanilla extract
3 cups quick-cooking oats
1 cup all-purpose flour
1 cup nonfat dry milk powder
2 teaspoons baking soda

Directions

In a mixing bowl, beat egg whites and brown sugar. Beat in peanut butter, applesauce, honey and vanilla. Combine the oats, flour, milk powder and baking soda; gradually add to peanut butter mixture, beating until combined.

Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Bake at 350 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Peanut Butter Balls III

Ingredients

2 cups creamy peanut butter
1/2 cup butter
4 cups confectioners' sugar
3 cups crisp rice cereal
2 cups semisweet chocolate chips

Directions

Melt peanut butter and butter in saucepan, over low heat. In large bowl, mix crispy rice cereal and confectioners' sugar well. Pour melted peanut butter and butter over cereal and sugar and blend together thoroughly.

Form into 1 inch or smaller balls, spread on cookie sheets, chill till firm in refrigerator (over night is okay).

Melt chocolate in double boiler and keep melted while working with balls. A teaspoon is best to use in dipping the balls in chocolate. Dip good and place on cookie sheet. As you dip them place them back on cookie sheet and keep chilled till firm.

Double Layer Chocolate Peanut Butter Pie

Ingredients

1/2 (8 ounce) package cream cheese, softened
1 tablespoon white sugar
1 tablespoon cold milk
1 cup peanut butter
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
2 (3.9 ounce) packages instant chocolate pudding mix
2 cups cold milk
4 peanut butter cups, cut into 1/2 inch pieces

Directions

In a large bowl, mix cream cheese, sugar, 1 tablespoon milk and peanut butter until smooth. Gently stir in 1 1/2 cups of whipped topping. Spread mixture on bottom of pie crust.

In a second bowl, stir pudding mix with 2 cups milk until thick. Immediately stir in remaining whipped topping. Spread mixture over peanut butter layer.

Scatter peanut butter cups over top of pie. Cover and refrigerate for 4 hours.

Peanut Butter Drops

Ingredients

1 cup shortening
1 cup chunky peanut butter
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup shredded peeled zucchini
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda

Directions

In a mixing bowl, cream the shortening, peanut butter and sugar. Beat in eggs and vanilla. Stir in zucchini. Combine dry ingredients; add to the zucchini mixture. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheet. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Cool on wire racks.

Winter Peanut Snack Mix

Ingredients

1/4 cup butter
1/4 cup Jif® Creamy Peanut Butter & Honey
1/2 teaspoon vanilla extract
1 teaspoon ground cinnamon
4 cups honey and nut flavor checked cereal
1 cup honey roasted peanuts
1 cup pretzels (like midgets or snaps)
1/2 cup sunflower kernels
1 (6 ounce) package dried cranberries

Directions

Preheat oven to 350 degrees F.

Combine butter, peanut butter, vanilla extract and cinnamon in a microwave-safe bowl. Microwave on HIGH (100 percent power) 35 to 40 seconds; stir until well blended.

Combine cereal, peanuts, pretzels, sunflower kernels and cranberries in a large bowl.

Pour butter mixture over cereal mixture; toss well to coat.

Line sheet pan with foil; spread mixture evenly across pan. Bake 8 to 10 minutes, stirring occasionally; cool.

Store in resealable plastic bag.

Ham and Pumpkin Satay

Ingredients

2/3 cup peeled, cubed pumpkin
2/3 cup orange juice
1 1/2 tablespoons butter
1 onion, finely chopped
1 clove garlic, crushed
1 Thai or Serrano chile, chopped
1 teaspoon ground turmeric
1 teaspoon ground cumin
1 teaspoon ground nutmeg
1 teaspoon ground coriander seed
1 1/2 cups cooked, diced ham
2/3 cup crunchy peanut butter

Directions

Place the cubed pumpkin and orange juice in a small saucepan and bring it to a boil over medium-low heat. Simmer the pumpkin for 10 to 15 minutes, until it is soft. Carefully transfer to a blender, in batches if necessary, and blend until smooth.

Melt the butter in a skillet over medium heat, and cook and stir the onion, garlic, chile, turmeric, cumin, nutmeg, and coriander for 1 to 2 minutes. Stir in the ham, and cook and stir for about 5 minutes, until the ham has started to brown.

Pour the pureed pumpkin mixture into the spicy ham mixture, and stir the peanut butter into the sauce. Mix well to combine, and bring back to a simmer. Serve hot.

Peanut Butter Balls I

Ingredients

4 tablespoons butter
2 cups confectioners' sugar
1 cup shredded coconut
1 cup chopped walnuts
2/3 cup peanut butter
1/2 cup maraschino cherries,
chopped
2 1/4 cups semisweet chocolate
chips
1 cup flaked coconut

Directions

Melt butter or margarine over low heat. Remove from heat and mix melted butter, confectioners' sugar, coconut, walnuts, peanut butter and cherries. Form into small balls. Chill until firm.

Melt chocolate chips over low heat. Stick a toothpick into each ball and dip into chocolate. Roll chocolate covered peanut butter balls in coconut to coat. Chill.

Sugar-Free Peanut Butter Cookies

Ingredients

2 cups smooth natural peanut butter
2 cups granular no-calorie sucralose sweetener (e.g., Splenda®)
2 large eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Thoroughly mix together the peanut butter, sucralose, and eggs in a bowl. Drop mixture by spoonfuls onto the prepared baking sheet.

Bake in the preheated oven until center appears dry, about 8 minutes.

Tried 'n' True Peanut Butter Cookies

Ingredients

4 cups butter flavored shortening
4 cups peanut butter
3 cups sugar
3 cups packed brown sugar
8 eggs
4 teaspoons vanilla extract
2 teaspoons water
9 cups all-purpose flour
4 teaspoons baking soda
4 teaspoons salt

Directions

In a large mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla and water. Combine flour, baking soda and salt; gradually add to the creamed mixture.

Drop by heaping tablespoons 2 in. apart onto ungreased baking sheets. Flatten with a fork. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Chewy Peanut Butter Crisps

Ingredients

1 cup peanut butter
1 cup sugar
1/2 cup evaporated milk
4 teaspoons cornstarch
1/2 cup semisweet chocolate chips

Directions

In a mixing bowl, combine peanut butter and sugar. Stir in milk and cornstarch until smooth. Add chocolate chips.

Drop by heaping teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Peanut Butter Cup Grilled Sandwich

Ingredients

2 teaspoons margarine
2 slices white bread
1 1/2 tablespoons peanut butter
2 tablespoons semisweet
chocolate chips

Directions

Spread 1 teaspoon of margarine onto one side of each slice of bread. Put the margarine sides together. This is to keep from getting margarine on your hands when spreading peanut butter. Spread peanut butter over one slice of bread, and sprinkle chocolate chips onto the peanut butter. Remove the other slice of bread from the back of the peanut butter slice, and place margarine side out over the peanut butter and chocolate chips.

Place a skillet over medium heat. Fry sandwich until golden brown on each side, 2 to 3 minutes. Cool slightly before cutting in half.

Caramel Nougat Bar Peanut Butter Cookies

Ingredients

1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup butter
1 teaspoon vanilla extract
1/2 cup peanut butter
1 egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
36 fun size bars milk chocolate
covered caramel and nougat
candy

Directions

Cream together white sugar, brown sugar, butter or margarine, vanilla, peanut butter and the egg.

Add in flour, baking soda, baking powder, and salt.

Wrap 1 heaping teaspoon of dough around a bite sized milk chocolate covered caramel and nougat candy bar. Bake 13-16 minutes at 350 degrees F (175 degrees C). Let cool 5 minutes before removing from pan.

Sheryl's Corn and Crab Chowder

Ingredients

5 slices bacon
1 tablespoon clarified butter
3/4 cup chopped onion
1/4 cup chopped green bell pepper
1/2 cup chopped celery
1 1/2 teaspoons minced garlic

1/4 cup dry white wine
1 teaspoon brandy
1 1/2 teaspoons dried basil
1 teaspoon ground white pepper
1/4 teaspoon cayenne pepper
1/2 teaspoon dried thyme leaves
2 teaspoons Worcestershire sauce
3 cups fresh corn kernels
4 large potatoes, peeled and diced
1 1/2 quarts chicken stock
1/2 cup butter
1/2 cup all-purpose flour

3 cups heavy cream
1 cup half-and-half cream
1 pound peeled and deveined small shrimp
1 tablespoon Creole seasoning
1 pound fresh lump crabmeat, shell pieces removed

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove the bacon, and reserve the grease. Allow the bacon to cool, then crumble, and set aside with the grease.

Meanwhile, heat 1 tablespoon of clarified butter in a large pot over medium heat. Stir in the onion, green pepper, celery, and garlic. Cook and stir until the onion has softened and turned translucent, about 10 minutes. Pour in the white wine and brandy, and bring to a simmer. Season with the basil, white pepper, cayenne pepper, thyme, and Worcestershire sauce. Add the corn and potatoes, then pour in the chicken stock. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer 10 minutes.

While the soup is simmering, melt 1/2 cup of butter in a small saucepan over medium-low heat. Stir in the flour, and cook, stirring constantly, until the flour has turned the color of peanut butter to make a roux, about 10 minutes.

Stir the roux into the soup, and pour in the heavy cream, half-and-half cream, reserved bacon and grease, and shrimp. Return to a simmer over medium-high heat, and cook until the shrimp are no longer translucent in the center, the potatoes are tender, and the soup has thickened, about 15 minutes. Season to taste with Creole seasoning, and stir in the crab meat to serve.

Ground Nut Stew

Ingredients

2 cups peanut butter
1/2 (6 ounce) can tomato paste
2 (10 ounce) cans diced tomatoes
with green chile peppers
4 cups chicken broth
2 tablespoons vegetable oil
6 skinless, boneless chicken
breast halves - cubed
1 onion, chopped
1/2 cup fresh mushrooms, sliced
cayenne pepper to taste

Directions

Melt peanut butter in a large saucepan over medium heat. Stir in tomato paste, and blend with peanut butter until smooth. Mix in diced tomatoes with green chile peppers and chicken broth. Cook 15 minutes, stirring occasionally.

Heat oil in a medium skillet over medium heat. Saute chicken and onions until chicken is no longer pink and juices run clear.

Mix chicken, onions, and mushrooms into the peanut butter mixture, and continue cooking, stirring occasionally, about 15 minutes. Season with cayenne pepper.

No-Bake Peanut Butter Squares

Ingredients

1 cup JIF® Creamy Peanut Butter
1/2 teaspoon almond extract
1/4 cup butter, softened
1 1/4 cups sifted powdered sugar
2 cups crisp rice cereal
1/2 cup coarsely chopped
peanuts

Directions

Line an 8-inch square baking pan with aluminum foil, extending foil over edges of pan. Blend peanut butter, almond extract and butter in large bowl; stir in powdered sugar. Add cereal; mix well, crushing cereal slightly.

Press peanut butter mixture evenly into prepared pan with rubber spatula. Sprinkle top with chopped peanuts; press gently. Chill. To serve, remove from pan by lifting foil; remove foil. Cut into 1-inch squares.

Peanut Butter Pie IX

Ingredients

1 (20 ounce) package chocolate sandwich cookies
1/2 cup butter, melted
2 (8 ounce) packages cream cheese, softened
2 cups white sugar
2 (16 ounce) jars crunchy peanut butter
1 (16 ounce) package frozen whipped topping, thawed
1/8 cup grated semisweet chocolate

Directions

In a food processor grind the cookies. Mix with the melted butter. Place into two pie pans and freeze.

Whip the cream cheese and slowly add sugar. Mix for 3 minutes on high speed. Add the peanut butter and mix. On low speed, mix in the whipped topping. Divide in two and place in pie pans lined with cookie crust.

Let set overnight in the freezer or in refrigerator. Garnish with whipped cream and shaved chocolate.

Cocoa Strawberry Pie

Ingredients

1/4 cup peanut butter
1/4 cup light corn syrup
2 cups Kellogg's® Cocoa Krispies® cereal
1 quart strawberry-flavored frozen yogurt or ice cream softened
Chocolate syrup (optional)
Sliced strawberries for garnish (optional)

Directions

In medium-size mixing bowl, stir together peanut butter and corn syrup. Add Kellogg's® Cocoa Krispies® cereal. Stir until well coated. Press evenly on bottom and side of 9-inch pie pan. Chill in refrigerator about 15 minutes.

Spoon frozen yogurt into crust. Freeze until firm, about 3 hours. Remove from freezer 10 minutes before serving. Drizzle chocolate syrup on top and garnish with sliced strawberries, if desired.

EZ Peanut Butter Pie II

Ingredients

1 (9 inch) prepared graham
cracker crust
1 (4.6 ounce) package non-instant
vanilla pudding mix
1 cup peanut butter

Directions

Prepare cook and serve pudding as directed on package. Stir in
peanut butter. Bring mixture to a boil and pour into graham cracker
crust. Allow to cool.

World's Best Peanut Butter Fudge

Ingredients

4 cups white sugar
1 cup milk
1/2 cup butter
1 (7 ounce) jar marshmallow
creme
12 ounces peanut butter
2/3 cup all-purpose flour

Directions

Grease a 9x13 inch baking dish, set aside.

In a saucepan, combine sugar, milk, and butter. Bring to a boil, and cook 5 minutes. Remove from the heat. Stir in the marshmallow creme and peanut butter. Gradually stir in the flour. Spread into the prepared pan, and let cool.

Jif® Peanut Butter Fudge

Ingredients

Crisco® Original No-Stick
Cooking Spray
3 cups granulated sugar
1/2 cup butter or margarine
2/3 cup PET® Evaporated Milk
1 2/3 cups Jif® Creamy Reduced
Fat Peanut Spread
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla

Directions

Line a 13 x 9 x 2-inch pan with aluminum foil and then spray with a no-stick cooking spray.

Combine sugar, butter and milk in large saucepan, stirring constantly on medium heat, until mixture comes to a boil.

Boil 5 minutes, stirring constantly. Remove from heat.

Add peanut butter. Stir until well blended. Add marshmallow creme and vanilla. Beat until well blended.

Spread in prepared pan. Cool.

Cut into candy-sized pieces. Store in covered container.

Winter Energy Cookies

Ingredients

- 1 cup unsalted butter
- 1 1/2 cups packed brown sugar
- 1/3 cup molasses
- 1/3 cup smooth peanut butter
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups whole wheat flour
- 1 cup all-purpose flour
- 1 cup toasted wheat germ
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 cups rolled oats
- 1 cup raisins
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Cream the butter, sugar, molasses, and peanut butter in a large bowl. Blend in the eggs and vanilla. Mix the flour, wheat germ, baking soda, salt, and cinnamon in a separate bowl. Stir the dry ingredients into the creamed mixture, until evenly blended.

Stir in the oats, raisins, choc chips, and nuts. Cover and refrigerate for 1 hour.

Preheat oven to 350 degrees F (180 degrees C).

Shape dough into large balls using 1/4 cup of dough per cookie. Place on greased cookie sheets, leaving 3 inches between them. Flatten slightly with a fork. Bake for 15 to 18 minutes. When done, the tops will still be soft to the touch. Cool on the sheets for 5 minutes, then transfer to a rack to cool.

Peanut Butter Berry Delights

Ingredients

1/2 cup creamy peanut butter
5 tablespoons milk chocolate
chips, melted and cooled
2 tablespoons whipped topping
20 large fresh strawberries
5 (1 ounce) squares semisweet
chocolate, melted

Directions

Line a baking sheet with waxed paper; set aside. In a small bowl, combine the peanut butter, melted milk chocolate and whipped topping.

Beginning at the right of the stem, cut each strawberry in half diagonally. Scoop out the white portion from the larger half of each berry. Spread or pipe peanut butter mixture between the two halves; press gently. Place on prepared pan; refrigerate for 15 minutes or until set. Dip bottom half of berries in semisweet chocolate. Place on pan. Refrigerate for 15-20 minutes or until set.

Doubly Delicious Peanut Butter Cookies

Ingredients

1 cup white sugar
1 cup packed brown sugar
1 cup crunchy peanut butter
1/2 cup butter flavored shortening
2 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine sugars, peanut butter and shortening in large bowl. Beat at medium speed of mixer until well blended. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda and salt. Add gradually to creamed mixture at low speed. Mix just until blended. Stir in peanut butter chips with spoon. (Dough will be stiff.)

Shape into 1 1/2 inch balls. Place 2 inches apart on ungreased baking sheet. Make crisscross marks on top with floured fork tines.

Bake for 8 to 10 minutes or until edges are set and tops are moist. Cool about 8 minutes on baking sheet before removing to flat surface.

Nigerian Peanut Soup

Ingredients

4 cups chicken broth
1 jalapeno pepper, seeded and minced
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1/2 cup crunchy peanut butter

Directions

In 1-quart saucepan add broth and chili peppers and bring mixture to a boil. Stir in bell pepper and onion and return to a boil. Reduce heat to low, cover, and let simmer until vegetables are tender, about 10 minutes.

Reduce heat to lowest possible temperature; add peanut butter and cook, stirring constantly, until peanut butter is melted and mixture is well blended.

'King Of Rock' Frozen Pudding Pops

Ingredients

2 cups cold milk
1 (3.5 ounce) package instant
banana pudding mix
1 1/2 teaspoons warm peanut
butter

Directions

Pour the cold milk into a large bowl; whisk the pudding mix into the cold milk until dissolved, about 2 minutes. Allow to rest until nearly set, 4 to 5 minutes.

Mash the peanut butter into the pudding; stir to distribute the peanut butter evenly throughout the mixture. Spoon the mixture into popsicle molds, tapping the mold on a hard surface to allow any air bubbles to escape. Store in freezer until completely frozen solid, 5 hours to overnight. Running warm water over the outside of the mold will make it easier to remove the pops.

Peanut Butter Heaven

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup brown sugar
2 eggs
3/4 cup peanut butter
2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
2 1/2 cups semisweet chocolate chips
1/2 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs, one at a time, then stir in the 3/4 cup peanut butter. Combine the oats, flour and baking soda; stir into the creamed mixture until well blended. Press the dough evenly into the prepared pan.

Bake for 15 to 20 minutes in the preheated oven, until firm. In the microwave or over a double boiler, melt chocolate chips and 1/2 cup peanut butter together, stirring frequently until smooth. Spread over cooled bars and allow to set up before cutting into squares.

Protein Popcorn

Ingredients

1/3 cup light corn syrup
1/3 cup honey
1/3 cup white sugar
3/4 cup peanut butter
1 teaspoon vanilla extract
3 (3.5 ounce) packages
microwave popcorn, popped

Directions

Bring the corn syrup, honey, and sugar to a boil in a saucepan; cook at a boil for 2 minutes. Immediately remove from heat and stir the peanut butter and vanilla into the syrup mixture until the peanut butter has melted completely.

Pour the popcorn into a large bowl; pour the sauce over the popcorn and stir until evenly coated. Allow to cool completely and break into chunks to serve.

Peanut Butter Fudgy Bars

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 (18.25 ounce) package
Pillsbury® Golden Butter Cake
1 cup JIF® Extra Crunchy Peanut
Butter
1/2 cup water
1 large egg
1 (16 ounce) container Pillsbury®
Chocolate Fudge Frosting
1/2 cup Jif® Extra Crunchy
Peanut Butter
1/2 cup candy-coated chocolate
pieces
1/2 cup chopped peanuts

Directions

Heat oven to 350 degrees F. Lightly spray 13 x 9-inch pan with no-stick cooking spray. In large bowl, combine cake mix, 1 cup peanut butter, water and egg on low speed, mixing 2 minutes on medium speed. Spread into prepared pan.

Bake at 350 degrees F for 20 to 25 minutes or until puffed and light golden brown. Cool completely.

Blend frosting with 1/2 cup peanut butter in a small bowl. Spread over cooled bars.

Top with candy pieces and chopped peanuts.

Peanut Butter Cake II

Ingredients

1/2 cup creamy peanut butter
1/2 cup butter, softened
4 eggs
1 (18.25 ounce) package butter
cake mix
2/3 cup water

1 cup peanut butter
1/2 cup butter, softened
4 cups confectioners' sugar
1/3 cup heavy cream

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9 inch round cake pans.

Combine 1/2 cup peanut butter and 1/2 cup butter or margarine. Cream until light and fluffy. Add eggs one at time, mixing well after each one. Add cake mix alternately with the water. Stir until just combined. Pour batter into prepared pans.

Bake at 325 degrees F (165 degrees C) for 25 minutes or until cake tests done. Allow cakes to cool in pan for 10 minutes and then turn out onto a cooling rack to cool completely. Assemble and frost with Peanut Butter Frosting once cool.

To Make Peanut Butter Frosting: Combine 1 cup peanut butter, and 1/2 cup butter or margarine cream together until light and fluffy. Add the confectioner's sugar. Mix in enough cream to make the frosting of a spreading consistency. Apply to cool cake.

Ginger-Touched Oatmeal Peanut Butter Cookies

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup peanut butter
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground ginger
1 cup rolled oats
1 cup chopped crystallized ginger

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening, butter, brown sugar and white sugar. Beat in the eggs, peanut butter and vanilla. Combine the flour, baking soda, salt and ground ginger, stir into the creamed mixture. Finally, stir in the rolled oats and candied ginger. Drop by rounded teaspoonfuls onto an unprepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, until golden brown. Remove from the baking sheet to cool on wire racks. Store in an airtight container when cool.

Peanut Butter Crunch Bars

Ingredients

3 3/4 cups powdered sugar
1/2 cup butter
1 (16 ounce) jar SMUCKER'S®
Natural Peanut Butter
3 cups crispy cereal or corn flakes
1 (16 ounce) package of semi-
sweet chocolate chips

Directions

Melt butter over low heat in sauce pan.

In a mixing bowl, blend peanut butter and sugar. Add the melted butter and continue to blend.

Stir in cereal and spread evenly onto a 9 x 13-inch pan.

In a separate saucepan, melt the chocolate chips over low heat.

Spread melted chocolate evenly over bars. Refrigerate to cool. Cut into bars.

Coconut Granola Bars

Ingredients

3/4 cup packed brown sugar
2/3 cup peanut butter
1/2 cup corn syrup
1/2 cup butter or margarine,
melted
2 teaspoons vanilla extract
3 cups old-fashioned oats
1 cup semisweet chocolate chips
1/2 cup flaked coconut
1/2 cup sunflower kernels
1/3 cup wheat germ
2 teaspoons sesame seeds

Directions

In a large bowl, combine brown sugar, peanut butter, corn syrup, butter and vanilla. Combine the remaining ingredients; add to peanut butter mixture and stir to coat. Press into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on wire racks. Cut into bars.

Peanut Butter Clusters

Ingredients

1 (10 ounce) package Reese's
Peanut Butter Chips
1/2 cup dry-roasted unsalted
peanuts
1/2 cup regular oats, uncooked
1/2 cup raisins
1 teaspoon cinnamon

Directions

Microwave chips in a bowl on high power until melted, about 1 1/2 minutes. Stir. Add remaining ingredients; mix thoroughly. Using your hands, firmly roll into 1-inch balls. Cool.

Spicy Peanut Chicken

Ingredients

1 1/2 teaspoons curry powder
2 tablespoons Thai chili garlic sauce (Sriracha), or to taste
1 1/2 teaspoons ground cayenne pepper, or to taste
1/2 teaspoon ground cinnamon
2 teaspoons soy sauce
1/2 pound uncooked spaghetti
1 tablespoon peanut oil
2 large skinless, boneless chicken breast halves, cut into 1-inch cubes
3 1/2 cups water
2 cups extra chunky peanut butter
4 green onions, coarsely chopped
1/2 cup chow mein noodles

Directions

Combine curry powder, Thai chili garlic sauce, cayenne pepper, cinnamon, and soy sauce in a small bowl, and set aside. Fill a saucepan with water, and bring it to a boil. When the water is boiling, drop in the spaghetti and cook for 8 to 12 minutes, stirring occasionally, until tender. Drain the spaghetti, and set aside.

Heat peanut oil in a skillet or wok over medium-high heat until barely smoking, and drop in the chicken. Cook and stir 5 to 8 minutes, until the chicken is just beginning to brown and the inside is no longer pink. Remove chicken from the skillet, and set aside.

Make the peanut sauce by stirring together peanut butter and 3 1/2 cups of water in a saucepan over medium heat until mixture is smooth and the peanut butter is melted. Pour in the curry-chili sauce, and simmer, stirring occasionally, until the sauce is thickened, about 15 minutes.

To serve, place the noodles in a large bowl, top with chicken, and spoon the peanut sauce over the chicken. Sprinkle the green onions over the dish, and garnish with chow mein noodles.

Oatmeal Peanut Butter Cookies

Ingredients

1/2 cup shortening
1/2 cup margarine, softened
1 cup packed brown sugar
3/4 cup white sugar
1 cup peanut butter
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 cup quick-cooking oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together shortening, margarine, brown sugar, white sugar, and peanut butter until smooth. Beat in the eggs one at a time until well blended. Combine the flour, baking soda, and salt; stir into the creamed mixture. Mix in the oats until just combined. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until just light brown. Don't over-bake. Cool and store in an airtight container.

Nutty Buddy Pies

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup milk
2 cups confectioners' sugar
2/3 cup crunchy peanut butter
2 cups frozen whipped topping, thawed
3 (9 inch) prepared graham cracker crusts
3/4 cup chocolate syrup
1 cup chopped salted peanuts

Directions

In a large bowl, beat the cream cheese and milk until blended. Mix in the sugar and peanut butter until smooth, then fold in the whipped topping.

Spoon mixture into all 3 graham cracker crusts. Drizzle each with chocolate syrup and a sprinkle of peanuts. Cover and freeze for about 2 to 3 hours.

Let stand 30 minutes at room temperature before serving.

Sparky's Doggie Treats

Ingredients

1 cup all-purpose flour
1 cup corn flour
1 cup cornmeal
1/2 cup smooth peanut butter
1 cup water
1/3 cup vegetable oil
1 egg

Directions

Preheat oven to 375 degrees F (190 degrees C). Whisk together the flour, corn flour, and cornmeal in a mixing bowl. Lightly grease two baking sheets.

Place the peanut butter in a microwave safe dish, and cook in the microwave a few seconds at a time until the peanut butter has liquefied. Stir the peanut butter, water, vegetable oil, and egg into the flour mixture until a stiff dough forms. Roll out on a floured surface and cut into treat shapes with a cookie cutter. Place the treats onto the prepared cookie sheets.

Bake in the preheated oven until golden, 10 to 12 minutes. Allow the treats to cool on the baking sheets for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

Peanut Butter Granola

Ingredients

9 cups rolled oats
3/4 cup whole wheat flour
1 1/2 cups chopped walnuts
2 tablespoons brewers' yeast (optional)
1/2 teaspoon salt, or to taste
1 cup dry milk powder
1 cup shredded coconut

3/4 cup white sugar
1/2 cup water
3/4 cup canola oil
1 cup unsalted peanut butter

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Combine the oats, flour, walnuts, yeast, salt, milk powder, and coconut in a large mixing bowl; set aside. Stir the sugar, water, canola oil, and peanut butter together in a small saucepan over low heat until the sugar has dissolved and the mixture is hot and smooth. Pour the peanut butter over the oats and stir until evenly combined. Spread out onto 4 baking sheets.

Bake in the preheated oven for 45 minutes, stirring every 15 minutes. Turn the oven off and allow the granola to cool in the oven until dry, about 3 hours.

Peanut Butter Glaze

Ingredients

4 teaspoons water
2/3 cup powdered sugar
1 tablespoon creamy peanut
butter

Directions

Stir together the water, sugar, and peanut butter until smooth.

Dessert Nachos

Ingredients

1/3 cup peanut butter
2 tablespoons confectioners' sugar
1/2 cup chocolate chips
2 1/2 cups mini round corn tortilla chips
1/4 cup miniature marshmallows
1/4 cup sweetened flaked coconut

Directions

Preheat your oven's broiler.

Combine the peanut butter and confectioners' sugar in a microwave-safe bowl. Heat the mixture until the peanut butter melts, about 1 minute. Place the chocolate chips in a separate microwave-safe bowl; melt the chips in the microwave, about 1 minute.

Arrange the tortilla chips into an even layer on a baking sheet. Drizzle the peanut butter mixture and the melted chocolate over the chips. Scatter the marshmallows and coconut over the chips.

Place under preheated broiler until the marshmallows begin to brown, 2 to 3 minutes. Serve hot.

Card Club Dessert

Ingredients

2 1/4 cups crushed chocolate sandwich cookies
1/3 cup butter or margarine, melted
1 3/4 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 cup peanut butter
1 (4 ounce) bar German sweet chocolate, chopped
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a bowl, combine cookie crumbs and butter; set aside 1/4 cup for topping. Press remaining crumb mixture into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 375 degrees F for 5 minutes; cool completely. In a mixing bowl, beat milk and pudding mix for 2 minutes or until thickened. Immediately stir in peanut butter and chocolate. Fold in whipped topping. Spread over cooled crust. Sprinkle with reserved crumb mixture. Cover and refrigerate for 4 hours or overnight.

Nutty Butter Munchies

Ingredients

1 cup butter or margarine,
softened
1/2 cup chunky peanut butter
1 cup sugar
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups chopped pecans
1/2 cup salted peanuts

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in nuts.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 10-12 minutes or until the edges are lightly browned. Remove to wire racks to cool.

Peanut Butter Pie VI

Ingredients

2/3 cup white sugar
1/3 cup peanut butter
1/2 cup white sugar
3 tablespoons cornstarch
1/2 teaspoon salt
2 cups milk
4 eggs, separated
1 (9 inch) pie shell, baked

Directions

Mix together 2/3 cup white sugar and peanut butter. Sprinkle 2/3 of the mixture into baked pie shell.

Combine 1/2 cup sugar, corn starch, salt, milk, and egg yolks in a medium saucepan. Cook and stir over medium low heat until thick. Pour filling over peanut butter mixture in pie shell.

In a clean glass bowl, beat egg whites until very stiff. Spread meringue on top of pie. Sprinkle remaining peanut butter crumbs on top of the egg whites.

Bake at 400 degrees F (205 degrees C) for 5 to 7 minutes, or until the meringue is golden brown.

Peanut Butter Cup Cookies II

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup peanut butter
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
2/3 teaspoon baking soda
1/4 teaspoon salt
15 miniature chocolate covered
peanut butter cups, unwrapped

Directions

Preheat oven to 350 degrees.

In a medium bowl, cream the butter, white sugar, brown sugar, and peanut butter together. Stir in the egg and vanilla. Sift together the flour, baking soda and salt; stir into the creamed mixture.

Drop by tablespoonfuls into the cups of a muffin tin. Cups should be about 1/4 full. Bake for 8 to 10 minutes, until lightly browned. Remove from oven and immediately press a peanut butter cup into the center of each cookie. Allow the cookies to cool completely before removing from their pan.

Tumbleweeds

Ingredients

1 (12 ounce) can salted peanuts
1 (7 ounce) can potato sticks
3 cups butterscotch chips
3 tablespoons peanut butter

Directions

Combine peanuts and potato sticks in a bowl; set aside. In a microwave, heat butterscotch chips and peanut butter at 70% power for 1-2 minutes or until melted, stirring every 30 seconds. Add to peanut mixture; stir to coat evenly. Drop by rounded tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until set, about 5 minutes. Store in an airtight container.

Peanut Butter Cookies with Chocolate Chunks

Ingredients

1 1/2 cups unbleached all-purpose flour
1/3 cup rolled oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup crunchy peanut butter
1 cup packed brown sugar
1/2 cup unsalted butter
1/4 cup honey
1 egg
1 teaspoon vanilla extract
5 (1 ounce) squares semisweet chocolate

Directions

Mix flour, oats, baking soda, and salt in medium bowl.

Using an electric mixer, beat peanut butter, brown sugar, butter, honey, egg, and vanilla in large bowl until well blended. Stir dry ingredients into the peanut butter mixture in 2 additions. Stir in chopped chocolate.

Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Butter 2 heavy large baking sheets.

With hands, roll 1 heaping tablespoonful of dough for each cookie into 1 3/4 inch diameter ball. Arrange cookies on prepared baking sheets, spacing 2 1/2 inches apart.

Bake cookies until puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on baking sheets for 5 minutes. Using metal spatula, transfer cookies to rack and cool completely. (Can be made 2 days ahead. Store in airtight container at room temperature.)

Fudgy Pudding Treats

Ingredients

2 cups skim milk
1 (1 ounce) package sugar free fat free instant vanilla pudding mix
1/2 cup Smucker's® Sugar Free Hot Fudge Spoonable Ice Cream Topping
1/2 cup Smucker's® Chunky Natural Peanut Butter

Directions

Whisk together milk and pudding mix in medium bowl for 1 minute. Stir in hot fudge topping and peanut butter until smooth and creamy.

Pour 1/4 cup mixture into 12 small disposable plastic cups (4 or 5 oz. size). Insert a wooden stick in each treat.

Freeze 1 to 2 hours or until firm. Release treat by quickly running warm water on outside of cup.

No Bake Peanut Butter Pie

Ingredients

1 (8 ounce) package cream cheese
1 1/2 cups confectioners' sugar
1 cup peanut butter
1 cup milk
1 (16 ounce) package frozen whipped topping, thawed
2 (9 inch) prepared graham cracker crusts

Directions

Beat together cream cheese and confectioners' sugar. Mix in peanut butter and milk. Beat until smooth. Fold in whipped topping.

Spoon into two 9 inch graham cracker pie shells; cover, and freeze until firm.

Chocolate Chip Peanut Butter Blondies

Ingredients

1 cup margarine
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup chunky peanut butter
2 cups all-purpose flour
1 teaspoon baking powder
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x15 inch jellyroll pan with parchment paper.

In a medium bowl, cream together the margarine and sugar. Beat in the eggs, one at a time. Stir in the vanilla and peanut butter until smooth. Combine the flour and baking powder, then stir into the peanut butter mixture. Finally, fold in the chocolate chips. Spread the dough out flat on the prepared pan.

Bake for 12 to 15 minutes in the preheated oven, until the tops of the bars look dry. Cool in pan, then cut into squares.

Peanut Butter Pudding

Ingredients

1/3 cup sugar
4 1/2 teaspoons cornstarch
1/4 teaspoon salt
1 1/2 cups milk
1/2 cup half-and-half cream
1/2 cup creamy peanut butter
1 teaspoon vanilla extract
Whipped cream

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually stir in milk and cream; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in peanut butter and vanilla until smooth. Pour into serving dishes; refrigerate. Garnish with whipped cream if desired.

Chocolate Peanut Butter Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup butter, softened
1 cup packed brown sugar
3/4 cup white sugar
3 eggs
2 teaspoons vanilla extract
2 cups peanut butter chips

Directions

Preheat the oven to 300 degrees F (150 degrees C). In a small bowl, whisk together the flour, baking soda, salt and cocoa. Set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Gradually blend in the dry ingredients until just moistened, then stir in the peanut butter chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 18 to 20 minutes in the preheated oven. Remove cookies to cool on a wire rack.

Thai-Style Peanut Sauce

Ingredients

3 tablespoons brown sugar
2 tablespoons rice wine
2 teaspoons rice wine vinegar
1/4 cup coconut milk
3/4 cup peanut butter
1/4 teaspoon curry powder
2 teaspoons dark soy sauce
1/4 teaspoon toasted sesame oil
1/2 teaspoon minced garlic
1/2 teaspoon sweet chili sauce
1 teaspoon minced pickled ginger
1/2 teaspoon fish sauce

Directions

Mix together the brown sugar, rice wine, and rice wine vinegar in a small bowl until smooth.

Combine the coconut milk and peanut butter in a small saucepan over low heat. Heat and stir until the peanut butter melts, being careful to not allow the coconut milk to boil. Stir the sugar mixture into the coconut milk mixture; pour into a bowl; stir in the soy sauce, sesame oil, garlic, chili sauce, ginger, and fish sauce.

Brown Sugar Cookies II

Ingredients

2/3 cup shortening
2/3 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Mix shortening, butter or margarine, sugars, eggs and vanilla thoroughly. Stir in all purpose or unbleached flour, baking soda and salt.

Turn dough onto lightly floured board. Shape dough into ball with lightly floured hands, pressing to make dough compact. Cut dough in half.

Shape each half into a roll 2 inches in diameter and about 8 inches long by gently rolling dough back and forth on floured board. Roll dough onto plastic wrap: wrap and twist ends tightly. Dough can be refrigerated up to 1 month or frozen up to 3 months.

Preheat oven to 375 degrees F (190 degrees C).

Cut roll into 1/4-inch slices. (It is not necessary to thaw frozen dough before slicing.) Place slices about 2 inches apart on ungreased baking sheet. Bake 9 to 11 minutes. Immediately remove cookies from baking sheet onto wire rack.

CHOCOLATE CHIP: Add 1 cup mini semisweet chocolate chips and 1 cup chopped nuts with the flour. OATMEAL-COCONUT: Reduce flour to 2 3/4 cups. Add 1 cup flaked coconut and 1 cup quick-cooking oats with the flour. PEANUT BUTTER: Add 1 cup creamy or chunky peanut butter with the shortening. CHOCOLATE-NUT: Add 1 cup chopped nuts and 1/2 cup cocoa with the flour. FRUIT SLICES: Add 1 cup whole candied cherries, 1/2 cup chopped nuts and 1/2 cup cut-up mixed candied fruit with the flour.

Oatmeal Peanut Butter and Chocolate Chip

Ingredients

3/4 cup butter
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
1/3 cup peanut butter
1/4 cup water
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the peanut butter, water and vanilla. Combine the flour and baking soda, stir into the creamed mixture. Finally, stir in the rolled oats and chocolate chips. Drop by teaspoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the cookies are lightly toasted on the edges. Remove from the baking sheet to cool on wire racks.

Butterfinger Cookies

Ingredients

1/2 cup butter, softened
3/4 cup sugar
2/3 cup packed brown sugar
2 egg whites
1 1/4 cups chunky peanut butter
1 1/2 teaspoons vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
5 Butterfinger candy bars (2.1 ounces each), chopped

Directions

In a mixing bowl, cream butter and sugars. Add egg whites; beat well. Blend in peanut butter and vanilla. Combine flour, baking soda and salt; add to creamed mixture and mix well. Stir in candy bars. Shape into 1-1/2-in. balls and place on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Layered Chocolate and Peanut Butter Bars

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 cup semi-sweet chocolate chips
1 cup packed brown sugar
2/3 cup Jif® Creamy Peanut
Butter
1/2 cup butter, softened
1 large egg
1 teaspoon vanilla extract
3/4 cup Pillsbury BEST® All
Purpose Flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups quick rolled oats

Directions

Heat oven to 350 degrees F. Spray 13 x 9-inch pan with a no-stick cooking spray. Melt chocolate chips in dry, microwave-safe bowl on HIGH (100% power) 1 minute. Stir. Microwave at additional, 10- to 15-second intervals, stirring just until chips are melted. Set aside.

Beat together brown sugar, peanut butter and butter in large bowl with an electric mixer, until smooth and creamy. Add egg and vanilla. Beat until well blended.

Stir together flour, baking soda and salt. Add to peanut butter mixture. Beat just until combined. Stir in oats. Press 3/4 of dough into prepared baking pan. Spread evenly with melted chocolate. Dot chocolate layer with remaining dough.

Bake 24 to 26 minutes. Cool. Cut into 24 bars.

Marbled Peanut Butter Brownies

Ingredients

Crisco® Original No-Stick
Cooking Spray
2/3 cup Pillsbury BEST® All
Purpose Flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup firmly packed brown
sugar
3/4 cup Smucker's® Creamy
Natural Peanut Butter, stirred OR
Jif® Creamy Peanut Butter
1/4 cup butter, softened
2 large eggs
1 teaspoon vanilla extract
1/2 cup semisweet chocolate
chips, melted and cooled

Directions

Heat oven to 350 degrees F. Spray an 8 x 8-inch baking pan with no-stick cooking spray.

Combine flour, baking powder and salt in small bowl.

Combine brown sugar, peanut butter and butter in bowl of electric mixer. Beat until light and creamy. Add eggs and vanilla. Beat until fluffy. Stir in flour mixture just until blended. Spread in prepared pan.

Drizzle melted chocolate over batter. Using a small, sharp knife, swirl the chocolate into the top of the batter to create a marbled effect.

Bake 30 minutes or until toothpick inserted in center comes out clean. Cool in pan on cooling rack. Cut into 24 bars.

Peanut Butter Eggs II

Ingredients

2 cups creamy peanut butter
3/4 cup butter
3 1/2 cups confectioners' sugar
3 cups crispy rice cereal
1 (12 ounce) package semisweet chocolate chips
2 tablespoons shortening

Directions

In a mixing bowl, combine peanut butter and butter. Stir in confectioners' sugar and crisp rice cereal until a dough is formed. Place this mixture in the refrigerator for about an hour to allow it to cool until it is easier to work with. Shape mixture into egg shapes and freeze for 20 minutes.

Melt chocolate chips and shortening in a double boiler over low heat. When melted, dip egg shapes in chocolate. Place on waxed paper and allow to cool.

Grilled Peanut Butter Apple Sandwiches

Ingredients

1 Gala apple, peeled, cored, and
thinly sliced
1/2 teaspoon white sugar
1/2 teaspoon ground cinnamon
8 tablespoons creamy peanut
butter
8 slices whole wheat bread
1/4 cup unsalted butter

Directions

Mix cinnamon and sugar together in a small bowl. Spread one
tablespoon of peanut butter onto one side of 8 slices of bread.

Arrange apple slices on 4 slices of bread. Sprinkle the
cinnamon/sugar mixture evenly over the apples. Top with the
remaining 4 slices of bread, peanut butter face down.

Melt the butter in a large skillet over medium heat. Fry sandwiches
until browned, about 1 to 2 minutes on each side.

Raisin Peanut Butter Bran Cookies

Ingredients

1 cup whole wheat flour
1 teaspoon baking soda
1/2 cup peanut butter
1 cup butter
1 1/4 cups packed brown sugar
3/4 cup whole bran cereal
2 eggs
1 teaspoon vanilla extract
2 1/2 cups raisins
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with aluminum foil or baking parchment.

In a large saucepan, melt the butter over medium heat. Add peanut butter and sugar and stir until melted. Remove from heat.

Transfer to large mixing bowl and stir in bran cereal. Stir in eggs and vanilla and mix well. Fold in raisins and oatmeal and stir until well blended.

Sift together flour and baking soda and add to mixture. Mix thoroughly.

Drop dough by tablespoonfuls onto cookie sheets. Dip a fork into water and press to flatten dough to 1/2 inch thickness.

Bake for 15 minutes, or until cookies are lightly colored. Reverse sheet once during baking time. Let stand on wire racks to cool.

Peanut Banana Muffins

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup butter or margarine,
melted
1 1/2 cups mashed ripe banana
3/4 cup peanut butter chips

Directions

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, combine the egg, butter and bananas. Stir into dry ingredients just until moistened. Fold in chips. Fill greased or paper-lined muffin cups three-fourths full. Bake at 375 degrees F for 18-22 minutes or until toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Chocolate Chip Crispies

Ingredients

1 cup corn syrup
1 cup white sugar
1 1/2 cups peanut butter
8 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

Butter a 9x13 inch pan.

Pour the sugar, syrup, and peanut butter into a large microwave bowl. Microwave on high until it begins to bubble, two to three minutes. Once the mixture is boiling, remove from the microwave oven, and stir in the cereal and chocolate chips until coated.

Pour the mixture into the prepared pan. Wet hands, sling off the excess water, and press down the treats until smoothed. Let cool, and cut into squares.

Hockey Pucks

Ingredients

1 (16 ounce) jar peanut butter
1 (16 ounce) package buttery
round crackers
1 pound semisweet chocolate,
chopped

Directions

Spread 1 teaspoon peanut butter on a cracker and top with another cracker.

Place chocolate in top of double boiler; stir frequently over medium heat until melted.

Place cracker sandwiches onto a fork and dip into the chocolate. Drain excess chocolate and cool on waxed paper. Store in refrigerator or cover and freeze until ready to serve.

Peanut Butter Balls VII

Ingredients

1 cup peanut butter
1 cup honey
1 1/2 cups dry milk powder

Directions

In a medium bowl, stir together the peanut butter and honey. Add the powdered milk and mix until well blended. Roll into walnut sized balls and serve.

Sinfully Rich P 'n' B Pie

Ingredients

1 (8 ounce) package fat free
cream cheese
1 (16 ounce) jar creamy peanut
butter
3/4 cup honey
1 teaspoon vanilla extract
1 (8 ounce) container frozen
whipped topping, thawed
1 cup peanut butter chips
1 (9 inch) prepared chocolate
cookie crumb crust

Directions

In a large bowl, beat together cream cheese and peanut butter until well combined. Stir in honey and vanilla. Finally, fold in whipped topping and peanut butter chips.

Spoon whole mixture into pie crust, then allow to chill overnight.

Peanut Mallow Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
2 tablespoons water
1/3 cup butter or margarine, softened
1 egg
4 cups miniature marshmallows

2 cups peanut butter chips
2/3 cup light corn syrup
1/4 cup butter or margarine
2 teaspoons vanilla extract
2 cups crisp rice cereal
2 cups salted peanuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, mix together the cake mix, water, butter, and egg until well blended. Spread into the bottom of the prepared pan.

Bake for 20 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean. Remove from the oven, and sprinkle the marshmallows over the top. Return to the oven for about 2 minutes, just to melt the marshmallows together. Remove from the oven, and place pan on a wire rack to cool.

In a saucepan, combine the peanut butter chips, corn syrup, and butter. Stir over medium-low heat until melted and well blended. Remove from the heat, and stir in the vanilla, rice cereal and peanuts. Spread in an even layer over the marshmallows. Allow the bars to cool completely before cutting into squares.

Peanut Butter Molasses Cookies

Ingredients

1/4 cup butter, softened
1/4 cup peanut butter
1/2 cup white sugar
1/4 cup honey
1/4 cup unsulfured molasses
1 egg
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/2 cup white sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, peanut butter and 1/2 cup white sugar until smooth. Stir in the honey, molasses, egg and vanilla. Combine the flour, baking powder, baking soda, salt, nutmeg, cinnamon and ginger. Stir the dry ingredients into the molasses mixture until well blended. Roll dough into walnut sized balls and roll the balls in the remaining 1/2 cup of sugar. Place cookies 2 inches apart onto the prepared cookie sheets. Press a criss cross into the top with a fork.

Bake for 8 to 10 minutes in the preheated oven. Cool on the baking sheet for 5 minutes before removing to wire racks to cool completely.

Easter Eggs

Ingredients

2 pounds confectioners' sugar
1/4 pound margarine, softened
1 (8 ounce) package cream cheese
2 teaspoons vanilla extract
12 ounces peanut butter
1 pound flaked coconut
4 cups semisweet chocolate chips
2 tablespoons shortening

Directions

In a mixing bowl, combine sugar, margarine, cream cheese and vanilla extract. Divide the batter in half and place each half of the batter in a bowl on its own. Stir peanut butter into one of the bowls and coconut into the second.

Using your hands, mold the dough into egg-shapes and arrange the forms on cookie sheets. Place the eggs in the freezer until frozen.

Once the eggs have frozen, melt the chocolate and shortening in the top of a double-boiler. Dip the eggs into the chocolate until coated. Place the eggs on wax paper lined cookie sheets and return to the freezer to harden. After the chocolate has hardened the eggs can be kept in the refrigerator.

Peanut Crunch Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup peanut butter
1/2 cup packed brown sugar
1 cup water
3 eggs
1/4 cup vegetable oil
1 cup chopped peanuts
3/4 cup semisweet chocolate chips
3/4 cup peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

In a mixing bowl beat cake mix, peanut butter, and brown sugar on low speed until crumbly. Set aside 1/2 cup of mixture. To the remainder add water, eggs, and oil, and beat on high for 2 minutes. Stir in 1/4 cup each of the chocolate chips and the peanut butter chips. Pour into prepared pan.

Combine peanuts, remainder of dough mix, and rest of the chips; sprinkle over batter.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Cool completely.

Cookie Mix in a Jar VIII

Ingredients

3/4 cup white sugar
1/2 cup packed brown sugar
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
8 peanut butter cups, cut into 1/2 inch pieces

Directions

Mix together the flour, baking powder and baking soda. Set aside.

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place. It will be a tight fit. Add chopped peanut butter cups last.

Attach these directions to Jar: Reese's Peanut Butter Cup Cookies 1. Remove peanut butter cups from jar. Set aside. 2. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 3. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. 4. Mix until completely blended. You will need to finish mixing with your hands. 5. Mix in peanut butter cups. 6. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. 7. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

Chewy Whole Wheat Peanut Butter Brownies

Ingredients

1/3 cup margarine, softened
2/3 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 cup peanut butter
1/2 teaspoon vanilla extract
2 tablespoons water
3/4 cup whole wheat flour
1/4 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/4 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees Celsius). Grease a 9x9 inch baking pan.

In a large mixing bowl, beat together margarine and sugars; add eggs one at a time, and beat until mixture is light and fluffy. Stir in peanut butter, vanilla, and water.

In a separate mixing bowl, mix together flours with salt, baking powder, and baking soda. Stir into peanut butter mixture and blend well. Spread batter into the prepared pan.

Bake in preheated oven for 30 to 35 minutes, or until the top springs back when touched. Cool and cut into 16 squares.

NILLA Chocolate Peanut Butter No-Bake Cake

Ingredients

1 cup cold milk
1/4 cup peanut butter
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
55 NILLA Wafers, divided
2 squares BAKER'S Semi-Sweet
Chocolate
2 cups whole strawberries

Directions

Add milk to peanut butter in medium bowl, beating with wire whisk until well blended. Add dry pudding mix. Beat 2 minutes or until well blended. Stir in the whipped topping.

Reserve 5 of the wafers for later use. Spread about 1 teaspoon of the pudding mixture onto each of the remaining 50 wafers. Stack wafers together, standing them on edge around outer edge of round serving platter to form a ring. Spread with the remaining pudding mixture. Refrigerate 6 hours or overnight.

Crush remaining 5 wafers; sprinkle over dessert. Make chocolate curls. Top with the chocolate curls. Fill center of ring with strawberries. Store leftover dessert in refrigerator.

Gluten Free Macadamia Pie Crust

Ingredients

6 ounces macadamia nuts
2 eggs
1 1/2 cups soy flour

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the macadamia nuts into the container of a food processor, and blend until they reach a peanut butter like consistency. Scrape out into a bowl, and stir in the eggs and soy flour until well blended.

Place the dough between two pieces of waxed paper, and roll out into about a 12 inch circle. Remove the top piece of waxed paper, and invert the dough into a 9 inch pie plate. Press into the bottom and up the sides. Remove any overhanging dough.

Bake for 5 minutes in the preheated oven, or until light golden brown. Use in any recipe calling for a prebaked pie crust.

Double Peanut Butter Cookies I

Ingredients

1 1/2 cups sifted all-purpose flour
1 tablespoon milk
1/2 cup white sugar
1/2 teaspoon baking soda
1/4 cup light corn syrup
1/4 teaspoon salt
1/2 cup shortening
1 cup peanut butter
1 cup semisweet chocolate chips

Directions

Combine flour, sugar, soda and salt. Cut in shortening and peanut butter until mixture resembles coarse meal. Blend in syrup and milk.

Shape in roll 2 inches in diameter; chill. Slice 1/8 to 1/4 inches thick.

Place 1/2 the slices on ungreased cookie sheet; spread each with 1/2 teaspoon peanut butter. Sprinkle chocolate chips on top of the peanut butter. Cover with remaining cookie slices; seal edges with a fork.

Cover with remaining cookie slices; seal edges with a fork. Bake at 350 degrees F (175 degrees C) for 12 minutes, or until browned.

Gramma's Easy Peanut Butter Fudge

Ingredients

1 1/3 cups milk
2 pounds brown sugar
1/4 cup margarine
1 1/2 cups peanut butter
1 teaspoon vanilla extract

Directions

In a medium saucepan over medium heat, combine milk and sugar. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat and stir in margarine, peanut butter and vanilla. Quickly spread into a 9x13 inch dish. Allow to cool almost completely before cutting into squares. Store in an airtight container.

Sugar Free Peanut Butter Balls

Ingredients

1 cup margarine
2 tablespoons granulated artificial sweetener
1 teaspoon vanilla extract
2 tablespoons water
2 cups all-purpose flour
1 egg white
1/2 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat margarine and sugar till fluffy. Add vanilla, water, and flour, mixing well. Refrigerate 1 hour.

Form into 1 inch balls, dip into beaten egg white and roll into peanuts. Place on ungreased cookie sheets. Bake 10 to 12 minutes. Store in an airtight container.

Thanksgiving Drumstick TreatsB,,ŷ

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular
marshmallows
6 cups Kellogg'sB® Rice
KrispiesB®
Peanut butter
Kellogg'sB® Cocoa KrispiesB®

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Cool slightly. Using buttered hands shape mixture into twelve small drumsticks.

Spread peanut butter on large end of each drumstick, then dip in KELLOGG'S COCOA KRISPIES cereal. Refrigerate until firm. Best if served the same day.

Slow Cooker Mussaman Curry

Ingredients

2 potatoes, cut into large chunks
1 small onion, coarsely chopped
2 tablespoons butter
1 1/4 pounds beef chuck, cut into 1-inch cubes
3 cloves garlic, minced
1 (14 ounce) can coconut milk
1/4 cup peanut butter
3 tablespoons curry powder
3 tablespoons Thai fish sauce
3 tablespoons brown sugar
2 cups beef broth
1/2 cup unsalted, dry-roasted peanuts

Directions

Place the potatoes and onion in a slow cooker.

Melt the butter in a skillet over medium-high heat. Cook the beef and garlic together in the melted butter until the beef is browned on all sides. Transfer the beef and garlic to the slow cooker while keeping the beef drippings in the skillet.

Return the skillet to the medium-high heat. Stir the coconut milk, peanut butter, and curry powder into the reserved beef drippings; cook and stir until the peanut butter melts. Pour the coconut milk mixture into the slow cooker. Turn the slow cooker on to Low; stir the fish sauce, brown sugar, and beef broth into the slow cooker.

Cook on Low until the beef is fork-tender, 4 to 6 hours. Stir the peanuts into the curry about 30 minutes before serving.

JIF® Festive Fudge

Ingredients

1/3 cup JIF® Reduced Fat Peanut Butter
1 1/2 cups granulated sugar
1 cup marshmallow creme
1/2 cup evaporated milk
1/2 teaspoon salt
1 (6 ounce) package semi-sweet chocolate chips
1 teaspoon vanilla
1/2 cup white chocolate chips
1/2 teaspoon CRISCO® Butter Flavor All-Vegetable Shortening
Colored gumdrops

Directions

Grease 8-inch pan.

Combine sugar, marshmallow creme, milk, JIF® Reduced Fat Peanut Butter and salt in a large saucepan. Stir constantly on low heat until blended and mixture comes to a boil. Boil 5 minutes, stirring constantly. Remove from heat. Add semi-sweet chocolate chips. Stir until well blended. Stir in vanilla. Pour into pan. Cool.

Cut into squares or with cookie cutters.

Melt white chocolate chips with CRISCO® Butter Flavor All-Vegetable Shortening in microwave, stirring at 20-second intervals, until smooth (1-2 minutes). Place mixture in zip top bag. Cut a tiny piece off bottom corner to create a pastry bag. (If chocolate hardens, place in microwave for 7-10 seconds).

Decorate fudge to look like gifts. Uses x's or zigzags to make ribbons and or patterns.

Cut colored gumdrops into slivers. Gather a multi-colored "bouquet" of slivers and press the "stems" into the candies. Place each piece of decorated fudge in a candy cup, place in a gift box.

Sherry Chicken Curry

Ingredients

2 tablespoons vegetable oil
4 skinless, boneless chicken breast halves - cut into chunks
1/2 cup cornstarch
3 cloves garlic, crushed
1 large onion, cut into chunks
salt and pepper to taste
1/2 cup cooking sherry
2 cubes beef bouillon
1/2 cup creamy peanut butter
3 tablespoons curry powder
water to cover
1/2 teaspoon ground ginger
1 cup coconut milk

Directions

Heat oil in a large skillet over medium high heat. Coat chicken with cornstarch and place in skillet with garlic, onion, salt and pepper. Add sherry and beef bouillon and let liquid reduce a little.

Stir in peanut butter and curry powder and add water to cover; add ginger, reduce heat to low and simmer for 30 minutes, then lastly stir in coconut milk and serve hot.

JIF® Peanut Butter Bread

Ingredients

Crisco® Original No-Stick
Cooking Spray
2 cups Pillsbury BEST® All
Purpose Flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
3/4 cup JIF® Creamy Peanut
Butter
1 large egg, beaten
1 cup milk

Directions

Heat oven to 350 degrees F. Spray a 9x3x5-inch loaf pan with no-stick cooking spray.

Mix flour, sugar, baking powder and salt in large bowl.

Cut in peanut butter with a fork. Add egg and milk; stir just enough to moisten dry ingredients. Pour into prepared pan.

Bake 60 minutes or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes. Invert and remove loaf to cooling rack.

Chocolate Marshmallow Squares

Ingredients

1 1/2 teaspoons butter
1 (12 ounce) package semisweet chocolate chips
1 (11 ounce) package butterscotch chips
1/2 cup peanut butter
1 (16 ounce) package miniature marshmallows
1 cup unsalted dry roasted peanuts

Directions

Line a 13-in. x 9-in. x 2-in. baking pan with foil and grease the foil with 1-1/2 teaspoons butter; set aside. In a large microwave-safe bowl, microwave the chocolate chips, butterscotch chips and peanut butter at 70% power for 2 minutes; stir. Microwave in 10- to 20-second intervals until melted; stir until smooth. Cool for 1 minute. Stir in marshmallows and peanuts.

Spread into prepared pan. Refrigerate until firm. Using foil, lift candy out of pan. Discard foil; cut into 1-1/2-in. squares.

Peanut Butter Chocolate Sandwich Cookies

Ingredients

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter
1/2 cup smooth peanut butter
1 cup white sugar
1 egg
1 tablespoon milk
6 (1 ounce) squares semisweet chocolate
2 teaspoons butter

Directions

In a large bowl mix together the butter until soft. Add the peanut butter and sugar and beat well. Mix in the egg and milk. Sift together the flour, salt, and baking soda. Add to the egg mixture slowly and mix until just blended. Form dough into 2 logs, and wrap in plastic wrap. Freeze for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Chop chocolate into small pieces and place in the top of a double boiler over medium heat. Stir frequently until melted. Add butter or margarine and stir until melted. Remove from heat and let cool to room temperature.

Remove one package of the dough from the freezer and unwrap. With a sharp, serrated knife, cut a few slices of the dough 1/4 inch thick and place on cookie sheet about 2 inches apart.

Quickly spoon a teaspoonful of the chocolate on each slice. Cut more slices, and top each with another slice of dough. If dough becomes too soft, rewrap it and return to freezer. Reheat chocolate if it becomes too hard.

Bake 10 to 12 minutes until lightly colored.

Honey Wheat Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup natural peanut butter
1/2 cup honey
1 egg
1 tablespoon vanilla extract
1 cup sifted whole wheat flour
1/2 cup dry milk powder
1/2 cup wheat bran
1 teaspoon baking soda

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the butter and peanut butter until smooth. Mix in the honey, egg and vanilla. Combine the whole wheat flour, dry milk powder, wheat bran and baking soda; stir into the peanut butter mixture. Drop by teaspoonfuls onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges begin to brown. Remove from baking sheet to cool on wire racks.

Apple Ladybug Treats

Ingredients

2 red apples
1/4 cup raisins
1 tablespoon peanut butter
8 thin pretzel sticks

Directions

Slice apples in half from top to bottom and scoop out the cores using a knife or melon baller. If you have an apple corer, core them first, then slice. Place each apple half flat side down on a small plate.

Dab peanut butter on to the back of the 'lady bug', then stick raisins onto the dabs for spots. Use this method to make eyes too. Stick one end of each pretzel stick into a raisin, then press the other end into the apples to make antennae.

Fruit and Yogurt Treats

Ingredients

1/3 cup SMUCKER'S®
Strawberry Low Sugar Preserves
1/4 cup JIF® Creamy Peanut
Butter & Honey
1 cup low-fat vanilla yogurt
8 sugar cones
4 cups fresh mixed fruits:
chopped strawberries, bananas,
pineapple, mandarin oranges, kiwi
and blueberries

Directions

Combine preserves, peanut butter and yogurt until blended.

Chop fruit small. Place a tablespoon of yogurt mixture into bottom of cone. Fill cone with fruit until heaping. Top fruit with a dollop of yogurt mixture.

Rayna's Peanut Butter Jammies

Ingredients

8 slices bread
1/2 cup peanut butter
1/4 cup any flavor fruit jam
1 egg, beaten
1/2 cup milk
2 teaspoons white sugar
1 pinch salt
2 tablespoons butter

Directions

Spread four slices of bread with peanut butter and jam. Cover with remaining four slices of bread. Beat together egg, milk, sugar and salt.

In a large skillet or frying pan, melt butter over medium heat.

Dip each sandwich into the egg mixture to coat it well and allow the excess to drip off. Place sandwiches in pan and cook until golden on both sides. Serve warm.

Chocolate Peanut Butter Cup Cookies

Ingredients

1 cup butter, softened
3/4 cup creamy peanut butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1/3 cup cocoa powder
1 teaspoon baking soda
1 cup semisweet chocolate chips
1 cup peanut butter chips
10 chocolate covered peanut
butter cups, cut into eighths

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, peanut butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda; stir into the peanut butter mixture. Mix in the chocolate chips, peanut butter chips, and peanut butter cups. Drop by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Let cool for 1 or 2 minutes on sheet before removing, or they will fall apart.

Peanut Butter and Banana Smoothie

Ingredients

1 banana
1/8 cup peanut butter
1/2 cup soy milk
2 tablespoons honey

Directions

In a blender, combine banana, peanut butter and soy milk. Blend until smooth. Pour into glasses and drizzle with honey for garnish.

Bun Bars

Ingredients

2 cups semisweet chocolate chips
2 cups butterscotch chips
2 1/2 cups creamy peanut butter
2/3 cup milk
1 cup butter
1 (3.5 ounce) package instant
vanilla pudding mix
2 tablespoons confectioners'
sugar
3 cups salted peanuts

Directions

Melt butterscotch and chocolate chips and peanut butter until smooth on low to medium heat. Spread half of mixture into the bottom of 9 x 13 inch pan. Chill until hard in freezer.

Melt butter, add instant pudding and milk, boil one minute. Add confectioners' sugar and mix well. It will look funny, but it will mix together.

Put on top of chocolate layer. Chill in the freezer until hard.

Add peanuts to rest of chocolate mixture and spread on top of vanilla layer. Chill in freezer 1 hour until set. Keep in refrigerator until served.

The Whole Jar of Peanut Butter Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 egg
- 1 egg yolk
- 2 teaspoons vanilla extract
- 1 (18 ounce) jar peanut butter
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped peanuts

Directions

In a large bowl, cream butter, white sugar, and brown sugar until smooth. Add the eggs, yolks, and vanilla; mix until fluffy. Stir in peanut butter. Sift together the flour, baking soda, and salt; stir into the peanut butter mixture. Finally, stir in the peanuts. Refrigerate the dough for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Roll dough into walnut sized balls. Place on the prepared cookie sheet and flatten slightly with a fork. Bake for 12 to 15 minutes in the preheated oven. Cookies should look dry on top. Allow to cool for a few minutes on the cookie sheet before removing to cool completely on a rack. These cookies taste great when slightly undercooked.

Odd Bagel Sandwiches

Ingredients

2 tablespoons peanut butter
1 bagel, split and toasted
4 slices sliced pepperoni

Directions

Spread the peanut butter on the bagel while still warm. Arrange the pepperoni on the peanut butter and sandwich between the 2 bagel halves.

Flourless Peanut Butter Cookies

Ingredients

4 egg whites
2 cups peanut butter
1 2/3 cups sugar

Directions

In a mixing bowl, beat egg whites until stiff peaks form. In another bowl, combine peanut butter and sugar; fold in egg whites. Drop by heaping teaspoonfuls 2 in. apart onto lightly greased baking sheets. Flatten slightly with a fork. Bake at 325 degrees F for 15-20 minutes or until set. Remove to wire racks to cool.

Peanut Butter Ice Cream Topping

Ingredients

1 cup white sugar
1/2 cup water
1/2 cup peanut butter

Directions

Mix together the white sugar and water in a small saucepan over high heat and bring to a boil; boil for one minute. Remove from heat and stir in the peanut butter until melted well blended. Pour the warm sauce over ice cream to serve.

My Favorite Sesame Noodles

Ingredients

1/2 (8 ounce) package spaghetti
2 tablespoons peanut butter
1 tablespoon honey
2 tablespoons tamari
1 teaspoon Thai chili sauce
1 teaspoon sesame oil
1 teaspoon ground ginger
1 clove garlic, minced
1 green onion, chopped
2 teaspoons sesame seeds

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Melt the peanut butter in a large microwave-safe glass or ceramic bowl, 15 to 20 seconds (depending on your microwave). Whisk the honey, tamari, and chili sauce into the peanut butter, then stir in the sesame oil and ginger. Mix in the garlic and green onions and toss with the spaghetti. Top with the sesame seeds.

Peanut Butter Pie IV

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
3 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
2 tablespoons chocolate syrup

Directions

Beat cream cheese until fluffy. Beat in milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped topping.

Pour filling into crust. Drizzle syrup over the filling, and swirl. Chill.

Shrimp and Peanut Butter Noodles

Ingredients

1/4 cup peanut butter
2 tablespoons light soy sauce
2 tablespoons Chinese black vinegar
2 tablespoons white sugar
1 tablespoon sesame oil
10 ounces dried Japanese udon noodles
20 uncooked large shrimp - peeled, deveined, tails left intact
1 cup broccoli florets
1/4 cup chopped roasted peanuts (optional)

Directions

In a small bowl, mix together the peanut butter, soy sauce, black vinegar, sugar, and sesame oil. Set aside.

Bring a large pot of water to a boil. Stir in the udon noodles and cook for 5 minutes. Add the frozen shrimp to the pot of boiling noodles and cook for about 3 minutes, until the shrimp are pink and opaque. Turn the stove off, but do not remove pot from the heat. Stir in the broccoli, cover, and let sit for 2-3 minutes.

Drain the noodles, broccoli, and shrimp. In a large serving bowl, toss together the noodles, broccoli, shrimp, and the peanut butter sauce. Garnish with chopped peanuts.

Franks in Peanut Butter and Chutney

Ingredients

3/4 cup creamy peanut butter
1/2 cup chutney
1 1/2 cups chicken stock
3 tablespoons light corn syrup
3 tablespoons soy sauce
2 cloves crushed garlic
2 pounds hot dogs

Directions

Cut each frank into five bite-sized pieces, unless you're using cocktail wieners.

In a large saucepan, combine peanut butter, chutney, chicken stock, corn syrup, Heat and stir constantly until very smooth. Add franks and continue stirring carefully until franks are covered with sauce. Reduce heat and continue to heat slowly until franks are hot. Insert toothpicks into frankfurters and serve.

Honey-Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 cup creamy peanut butter
1 cup honey
2 eggs, lightly beaten
3 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt

Directions

In a mixing bowl, mix shortening, peanut butter and honey. Add eggs; mix well. Combine flour, sugar, baking soda, baking powder and salt; add to peanut butter mixture and mix well.

Roll into 1- to 1-1/2-in. balls and place on ungreased baking sheets. Flatten with a fork dipped in flour. Bake at 350 degrees F for 8-10 minutes.

Coconut Curry Black Bean Burgers - Thai Style!

Ingredients

1 (15 ounce) can black beans, rinsed and drained
1 tablespoon finely chopped red onion
1 clove garlic, minced
1/2 teaspoon salt
1 teaspoon Thai chile sauce
1 teaspoon yellow curry paste
2 tablespoons coconut milk
1 teaspoon brown sugar
1 pinch cayenne pepper
1 egg
1 cup Italian bread crumbs
1 (1 pound) package crumbled tofu
1 (12 ounce) package vegetarian burger crumbles

1 cup chunky peanut butter
1 teaspoon Thai chile sauce
1 teaspoon brown sugar
1/2 teaspoon salt
1/2 teaspoon ground turmeric
1 dash soy sauce (optional)
1 tablespoon canola oil

6 whole wheat hamburger buns
1/2 cup shredded carrots
1/2 cup shredded cucumber
1 tablespoon chopped green onion
2 tablespoons fresh mint leaves
2 tablespoons fresh cilantro leaves

Directions

Blend the black beans, red onion, garlic, 1/2 teaspoon salt, 1 teaspoon chile sauce, curry paste, coconut milk, 1 teaspoon brown sugar, cayenne pepper, and egg in a food processor until smooth. Scrape the mixture into a large bowl. Fold the bread crumbs and burger crumbles into the mixture. Form the mixture into 6 patties and place on waxed paper. Put in freezer for up to 30 minutes for patties to set.

Prepare a grill pan or skillet with cooking spray and place over medium heat. Cook the patties until browned, 4 to 5 minutes per side.

Meanwhile, combine the peanut butter, 1 teaspoon chile sauce, 1 teaspoon brown sugar, 1/2 teaspoon salt, turmeric, soy sauce, and canola oil in a saucepan over medium-low heat. Cook and stir until the peanut butter is melted. Reduce heat to low and simmer until hot, 3 to 5 minutes.

Arrange patties on bottoms of hamburger buns. Drizzle sauce over each patty; top with carrot, cucumber, green onion, mint, and cilantro. Top with remaining bun halves and serve immediately.

Peanut Butter Cookies

Ingredients

3 tablespoons butter
2 tablespoons reduced fat peanut butter
1/2 cup packed brown sugar
1/4 cup sugar
1 egg white
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt

Directions

In a large mixing bowl, cream the butter, peanut butter and sugars. Add egg white; beat until blended. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Shape into an 8-in. roll; wrap in plastic wrap. Freeze for 2 hours or until firm.

Unwrap and cut into slices, about 1/4 in. thick. Place 2 in. apart on baking sheets coated with nonstick cooking spray. Flatten with a fork. Bake at 350 degrees F for 6-8 minutes for chewy cookies or 8-10 minutes for crisp cookies. Cool for 1-2 minutes before removing to wire racks; cool completely.

PB&J Bars

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough, divided
2/3 cup strawberry jam
3/4 cup granola without raisins
3/4 cup peanut butter chips

Directions

Line a 9-in. square baking pan with foil and greased the foil. Press two-thirds of the cookie dough into prepared pan. Spread jam over dough to within 1/4 in. of edges. In a mixing bowl, beat the granola, peanut butter chips and remaining dough until blended. Crumble over jam.

Bake at 375 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Using foil, lift out of pan. Cut into bars and remove from foil.

S'more Sandwiches

Ingredients

2 slices bread
2 tablespoons peanut butter
2 teaspoons butter
2 tablespoons milk chocolate chips
1/4 cup miniature marshmallows

Directions

Spread butter onto one side of each slice of bread. Place bread butter sides down in the pie iron. Spread half of the peanut butter onto the exposed side of each piece of bread. Stick the marshmallows to one side and the chocolate chips to the other. Close the pie maker.

Roast over a campfire for about 3 minutes on each side, until the bread is toasted. It should be nice and golden like a grilled cheese with chips melted and marshmallows gooey.

Indian Peanut Stew

Ingredients

2 cups uncooked brown rice
6 cups water
1 tablespoon olive oil
1 large white onion, chopped
4 cloves garlic, minced
3 tablespoons grated fresh ginger root
1 (28 ounce) can diced tomatoes with juice
1/8 teaspoon cayenne pepper
1 cup chunky natural peanut butter

Directions

Place rice and water in a large saucepan and bring to a boil. Cover, and reduce heat to low. Simmer until rice is tender and water has absorbed, about 30 minutes.

Heat olive oil in a large saucepan over medium-low heat. Add onion, and cook until soft and golden, stirring frequently. Add garlic and ginger, and cook until fragrant, about 5 minutes. Stir in tomatoes, and season with cayenne pepper. Increase heat to medium, and bring to a gentle simmer. Stir in peanut butter and heat through. The mixture will thicken. Serve over rice.

Ingredients

- 1 1/2 cups butter, softened
- 1 1/4 cups packed brown sugar
- 1 1/4 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- 1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the chocolate and peanut butter chips. Drop by rounded spoonfuls onto the unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Loaf

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup brown sugar
1/3 cup peanut butter
1 egg, beaten
1/2 teaspoon vanilla extract
1 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch baking pan.

Sift together flour, soda and salt. In a large bowl, cream sugar and peanut butter together. Beat in egg and vanilla until smooth. Stir in flour and milk alternately, beating until smooth after each addition. Spoon batter into prepared pan.

Bake in preheated oven for 1 hour, until well browned. Remove from the pan to cool. Store in a covered container.

Rocky Road

Ingredients

2 cups semisweet chocolate chips
1 cup peanut butter
4 cups miniature marshmallows

Directions

Grease a 9 x 9 inch pan.

Heat chocolate chips and peanut butter over low heat in a medium saucepan until chips are completely melted. Remove from heat. Stir in marshmallows.

Pour into prepared pan. Cool. Can be put into refrigerator to cool. Cut and Enjoy!

Peanut Butter and Jelly Roll-Ups

Ingredients

1 (3 ounce) package low fat cream cheese, softened
1/2 cup SMUCKER'S Strawberry Low Sugar Preserves, (or any of your favorite SMUCKER'S Low Sugar or Sugar Free Preserves
4 whole wheat or flour tortillas
2/3 cup JIF® Creamy Peanut Butter

Directions

Combine softened cream cheese and preserves in a small bowl until well blended.

Spread tortillas with peanut butter to within 1/2 inch of edges of tortillas.

Top peanut butter with cream cheese mixture, to within 1/2 inch of edges. Carefully roll up the tortillas.

Wrap each rolled tortilla securely in plastic wrap. Refrigerate for several hours or overnight. To serve, remove from refrigerator and unwrap. Slice each tortilla into 4-8 angled slices.

Peanut Butter and Jelly Sandwich Surprises

Ingredients

1 1/2 cups PILLSBURY BEST® All Purpose Flour
9 tablespoons sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup JIF® Creamy Peanut Butter
1/3 cup CRISCO® Butter Shortening Sticks
3 tablespoons milk
1 egg yolk
1 teaspoon vanilla extract
SMUCKER'S® Concord Grape Jelly
Topping:
sugar

Directions

In a large bowl combine flour, 1/2 cup plus 1 tablespoon sugar, baking soda and salt; cut in peanut butter and 1/3 cup butter flavored shortening using pastry blender or 2 knives until mixture resembles coarse meal.

In a small bowl combine milk, egg yolk and vanilla extract; beat with fork until blended. Add to flour mixture. Transfer mixture to an electric mixer; beat at low speed until well blended. Divide dough in half. Wrap with plastic wrap. Refrigerate at least 1 hour.

Heat oven to 350 degrees F.

Roll each half of dough between sheets of plastic wrap to 1/8-inch thickness. Cut with 2-1/2-inch heart-shaped cookie cutter. Place half the cut-outs 1 inch apart on ungreased baking sheets. Place about 1/2 measuring teaspoon jelly in center of each. Top with remaining cutouts. Press edges with fork. Pierce top several times with toothpick.

Sprinkle tops of cookies lightly with sugar.

Bake 10 to 11 minutes or until golden brown. Sprinkle again with sugar. Cool 2 minutes on baking sheets; transfer to cooling racks to cool completely.

Peanut Butter Cookies IX

Ingredients

1/2 cup butter, softened
3/4 cup brown sugar
3/4 cup white sugar
3/4 cup peanut butter
1 egg
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/4 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup rolled oats
1 cup semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, brown sugar, white sugar and peanut butter until smooth. Beat in the egg and vanilla. Combine the flour, wheat flour, baking soda and salt; stir into the peanut butter mixture. Finally, mix in the oats and chocolate chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 minutes in the preheated oven, or until edges are golden. Remove from cookie sheets to cool on wire racks.

Peanut Butter Cake IV

Ingredients

1 1/2 cups self-rising flour
1 1/2 cups white sugar
1 cup milk
2/3 cup vegetable oil
3 eggs
2 tablespoons creamy peanut butter
1 tablespoon vanilla extract

1 cup crunchy peanut butter
1 (16 ounce) package confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large bowl, mix together the flour and sugar. Make a well in the center and pour in the milk, oil, eggs, 2 tablespoons peanut butter and vanilla. Mix well and pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, combine 1 cup peanut butter and confectioners' sugar. Beat in vanilla, then milk to desired consistency. Spread on cake.

Buckeyes I

Ingredients

1 1/2 cups peanut butter
1 cup butter, softened
1/2 teaspoon vanilla extract
6 cups confectioners' sugar
4 cups semisweet chocolate chips

Directions

In a large bowl, mix together the peanut butter, butter, vanilla and confectioners' sugar. The dough will look dry. Roll into 1 inch balls and place on a waxed paper-lined cookie sheet.

Press a toothpick into the top of each ball (to be used later as the handle for dipping) and chill in freezer until firm, about 30 minutes.

Melt chocolate chips in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.

Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes. Put back on the cookie sheet and refrigerate until serving.

Really Basic Peanut Butter Cookies

Ingredients

1 egg
1 cup packed brown sugar
1 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine egg, sugar and peanut butter, mixing well. Roll dough into small balls and place on a cookie sheet. Flatten balls with a fork.

Bake for 8 to 10 minutes. Let cookies cool on cookie racks.

Variation: add chocolate or peanut butter flavored chips to the dough for an extra little twist.

Peanut Butter-n-Jam Cheesecake

Ingredients

Crust:

Crisco® Original No-Stick
Cooking Spray

1 cup graham cracker crumbs

3 tablespoons sugar

3 tablespoons butter or margarine,
melted

Cheesecake:

2 (8 ounce) packages cream
cheese, softened

1 cup sugar

1/2 cup Jif® Creamy Peanut
Butter

3 tablespoons Pillsbury BEST® All
Purpose Flour

4 large eggs

1/2 cup milk

Glaze:

1/2 cup Smucker's® Seedless
Strawberry Jam, or any other
favorite SMUCKER'S Jam or Jelly

Directions

Preheat oven to 325 degrees F. Spray a 9-inch springform pan with no-stick cooking spray.

In a bowl, combine the graham cracker crumbs, sugar and melted butter. Press the mixture evenly in the bottom of prepared springform pan.

Bake crust at 325 degrees F for 10 minutes.

Set aside to cool, after baking and turn the oven temperature up to 350 degrees F.

In a large bowl, beat the cream cheese for a minute or until it is soft. Gradually beat the sugar, peanut butter and flour into the cream cheese. Beat until the mixture is completely blended and smooth. Gently beat in the eggs, just until they are blended. Gently blend the milk into the mixture. Pour the mixture into the baked crust.

Bake at 350 degrees F for 45 to 50 minutes.

Cool the finished cheesecake.

Loosen the sides of the cheesecake and gently unspring and remove the pan's rim.

Heat the jelly in a saucepan over medium heat, just until its melted. Spoon the jelly over the cake. Refrigerate.

Chocolate Peanut Butter Squares

Ingredients

1 cup butter
4 cups confectioners' sugar
2 cups peanut butter
1 1/2 cups graham cracker
crumbs
1/2 cup butter
1 cup semisweet chocolate chips

Directions

Melt 1 cup butter or margarine over low heat. Remove from heat and stir in confectioners' sugar, peanut butter and graham cracker crumbs. Spread mixture in a jelly roll pan. Pat down evenly.

To Make Topping: Melt together 1/2 cup butter or margarine with 1 cup chocolate chips. Spread this mixture over peanut butter mixture. Refrigerate 1/2 hour. Cut into squares.

Chocolatey Peanut Butter Fingers

Ingredients

1/2 cup Butter Flavor CRISCO® Stick or Butter Flavor CRISCO® All-Vegetable Shortening, plus additional for greasing
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 egg
1 tablespoon water
1/3 cup JIF® Creamy Peanut Butter
1/2 teaspoon vanilla
1 cup all-purpose flour
1 cup uncooked oats
1/2 teaspoon baking soda
1/4 teaspoon salt
1 (6 ounce) package semi-sweet chocolate chips
1/4 cup confectioners' sugar
2 tablespoons JIF® Creamy Peanut Butter
2 tablespoons evaporated milk
Milk chocolate English toffee bits (optional)

Directions

Heat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening.

For cookie base, combine shortening, granulated sugar, brown sugar, egg and water in large bowl. Beat at medium speed of electric mixer until well blended. Beat in 1/3 cup JIF® Peanut Butter and vanilla.

Combine flour, oats, baking soda and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Spread in greased baking dish.

Bake for 20-25 minutes or until light brown and center is just set. Do not over-bake. Remove pan and immediately sprinkle with chocolate chips. Let stand 5 minutes or until chips become shiny and soft. Spread to cover. Cool slightly. Cut into bars about 2x13/4-inches. Cool completely.

For drizzle and topping, combine confectioners' sugar, 2 tablespoons JIF® Peanut Butter and evaporated milk. Stir until well blended. Drizzle over chocolate. Sprinkle with toffee bits, if desired.

Gluten-free Peanut Butter Cookies

Ingredients

2 cups peanut butter
2 cups white sugar
4 eggs, beaten
2 cups semi-sweet chocolate chips (optional)
1 1/2 cups chopped pecans (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheet.

Combine peanut butter, eggs, and sugar and mix until smooth. Mix in chocolate chips and nuts, if desired. Spoon dough by tablespoons onto a cookie sheet.

Bake for 10 to 12 minutes or until lightly browned. Let the cookies cool on the cookie sheets for 5 to 10 minutes before removing.

Peanut Butter Pie VII

Ingredients

1 cup confectioners' sugar
1/2 cup peanut butter
2/3 cup white sugar
1/4 teaspoon salt
4 tablespoons cornstarch
2 cups scalded milk
3 egg yolks, beaten
2 tablespoons butter
1/4 teaspoon vanilla extract
3 egg whites
1 (9 inch) pie crust, baked
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the confectioners' sugar and the peanut butter blend until thoroughly combined and light. Spread 3/4 of this mixture across the bottom of the baked pie shell.

Combine cornstarch, 2/3 cup white sugar, salt and scalded milk. Mix well. Pour a small amount of the milk mixture over the egg yolks. Mix, then add the egg yolk mixture to the scaled milk mixture. In a saucepan over medium heat cook the egg yolk mixture until it thickens. Add the butter and the vanilla. Remove from the heat and allow to cool slightly then pour into the baked pie shell.

Beat egg whites into soft peaks add 1/2 cup of the white sugar and continue beating until glossy and stiff. Spread meringue over top of pie. Sprinkle with the remaining peanut butter and confectioners' sugar mixture

Bake at 350 degrees F (175 degrees C) until meringue is lightly browned. Allow pie to cool before serving.

Marshmallow Peanut Butter Dip

Ingredients

1/2 cup marshmallow creme
1/4 cup JIF® Creamy Peanut Butter
1 teaspoon lemon juice
2 teaspoons water
Fresh fruit or graham cracker sticks

Directions

Combine first four ingredients in small bowl. Whisk until blended. Refrigerate 30 minutes before serving.

Serve with dippers such as fresh fruit, graham cracker sticks and pretzels.

Pumpkin Roll with Crunchy Peanut Butter Cream

Ingredients

Cake:

Crisco® Flour No-Stick Spray
1/4 cup powdered sugar
3 large eggs
3/4 cup sugar
3/4 cup canned pumpkin
2 teaspoons pumpkin pie spice
3/4 cup Pillsbury BEST® All Purpose Flour, or Unbleached Flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda

Filling:

1 (8 ounce) package cream cheese, softened
1 cup powdered sugar
1/3 cup Jif® Extra Crunchy Peanut Butter
1 teaspoon almond extract

Topping:

Smucker's® Caramel Sundae Syrups Ice Cream Topping
3 tablespoons cocktail peanuts, chopped

Directions

Cake: Preheat oven to 375 degrees F. Sift powdered sugar generously over a 12 x 17-inch area of a clean thin kitchen towel. Spray a 10 x 15-inch jelly roll pan with a no-stick spray with flour; line with waxed or parchment paper. Spray wax paper with no-stick spray with flour.

Beat eggs in mixing bowl with electric mixer, gradually beat in sugar, pumpkin, spices, baking powder, soda and flour, scraping bowl between additions. Spread batter evenly into pan. Bake for 10 to 13 minutes or until toothpick is clean.

Loosen the cake edges immediately and invert cake onto the prepared towel. Carefully remove paper. Roll the cake beginning at the narrow end. Cool on wire rack for 45 minutes.

Filling: Beat cream cheese, powdered sugar, peanut butter, and extract in a medium bowl until well combined.

Unroll cake; spread peanut butter cream evenly to edges of cake. Roll cake; wrap in plastic wrap and refrigerate several hours before serving.

Before serving, drizzle with caramel syrup and chopped peanuts.

Peanut Butter Bars VI

Ingredients

1/4 cup brown sugar
1/2 cup corn syrup
1 teaspoon vanilla extract
1 cup peanut butter
3 cups crushed cornflakes cereal

Directions

In a large saucepan stir together the brown sugar and corn syrup. Cook over medium heat until the mixture comes to a boil. Remove from heat and stir in the peanut butter and vanilla until smooth. Fold in the cornflakes until they are all evenly coated. Press evenly into a 9x13 inch pan, chill and cut into squares.

Stef's Whoopie Pies with Peanut Butter Frosting

Ingredients

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 cup hot water
1 teaspoon vanilla extract
1 teaspoon baking soda
1 cup white sugar
1 cup butter
1 egg
1 tablespoon butter
1 3/4 cups confectioners' sugar
1/4 cup peanut butter
1/2 cup milk

Directions

Cream together 1 cup of the butter or margarine and the egg. Add 1 cup white sugar, vanilla and hot water. Stir in the flour, cocoa, and baking soda and mix well.

Drop from a teaspoon onto cookie sheets and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Sandwich cookies together with Peanut Butter Frosting.

To Make Peanut Butter Frosting: Blend 1 tablespoon butter and peanut butter. Stir in confectioners' sugar and add enough milk to make frosting soft enough to spread. Spread between the flat sides of two cookies and sandwich together.

Butterscotch Haystacks

Ingredients

1 (11 ounce) package NESTLE®
TOLL HOUSE® Butterscotch
Flavored Morsels
3/4 cup creamy peanut butter
2 (5 ounce) cans chow mein
noodles
3 1/2 cups miniature
marshmallows

Directions

LINE baking sheets or trays with waxed paper.

MICROWAVE morsels in large, microwave-safe bowl on MEDIUM-HIGH (70 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in peanut butter until well-blended. Add chow mein noodles and marshmallows; toss until coated. Drop by rounded tablespoon onto prepared baking sheets. Refrigerate until ready to serve.

DOUBLE BOILER METHOD: MELT morsels over hot (not boiling) water; stir until smooth. Remove from heat; stir in peanut butter. Transfer to large bowl. Add chow mein noodles and marshmallows; proceed as above.

Peanut Maple Popcorn

Ingredients

1 cup sugar
3/4 cup Hungry Jack® Microwave Ready Regular Syrup
1 cup JIF® Creamy Peanut Butter
1 teaspoon vanilla extract
1 (3.5 ounce) package natural or light (not buttered) microwave popcorn, popped
2 cups dry roasted peanuts

Directions

Heat over to 250 degrees F.

Combine sugar and syrup in small saucepan. Cook over medium heat, stirring constantly, until mixture begins to boil. Remove from heat. Blend in peanut butter and vanilla.

Place popped popcorn and peanuts in a large bowl. Pour peanut butter mixture over popcorn, stirring until coated.

Place popcorn in a single layer, on a foil-lined cookie sheet. Bake 10 minutes, stirring after 5 minutes. Remove from oven and cool.

Double Chip Cookies

Ingredients

3/4 cup creamy peanut butter
1/2 cup butter flavored shortening
1 1/4 cups packed brown sugar
1 egg
3 tablespoons milk
1 tablespoon vanilla extract
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

In a mixing bowl, cream peanut butter, shortening and brown sugar. Add egg; mix well. Stir in milk and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in the chips. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 7-9 minutes or until golden brown.

Peanut Butter Marshmallow Squares

Ingredients

1/2 cup butter
1 (11 ounce) package
butterscotch chips
1 cup peanut butter
1 cup flaked coconut
1 cup chopped walnuts
3 1/2 cups miniature
marshmallows

Directions

In the lower pot of a double boiler, add water halfway to top and bring to a boil. Reduce heat to a simmer. In the top of a double boiler, heat butter, butterscotch chips, and peanut butter until melted. Remove from heat.

Stir in coconut, walnuts, and marshmallows.

Pour mixture in buttered pan. Refrigerate and cut into squares. Store in the refrigerator.

Soft and Chewy Peanut Butter Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups packed brown sugar
1 1/4 cups white sugar
1 cup butter, softened
3 eggs
1 cup creamy peanut butter
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, combine flour, soda, and salt. Mix well with a wire whisk set aside.

In a large bowl, blend sugars, using an electric mixer set at medium speed. Add butter, and mix to form a grainy paste, scraping the sides of the bowl. Add eggs, peanut butter and vanilla and mix at medium speed until light and fluffy.

Add the flour mixture and mix at low speed until just mixed.

Drop by rounded spoonfuls onto an ungreased cookie sheet. With a wet fork gently press cookies in a crisscrossed pattern. Bake for 18-22 minutes or until slightly brown along edges.

Cathy's Peanut Butter Fudge

Ingredients

2 cups packed brown sugar
1 tablespoon butter
1/2 cup milk
1 teaspoon cornstarch
1 tablespoon water
1 teaspoon vanilla extract
1 cup creamy peanut butter

Directions

Grease an 8x8 inch square pan.

In a saucepan over medium heat, combine the brown sugar , butter and milk. cook until the mixture reaches the soft ball stage (234-240 degrees F, 112-115 degrees C).

Combine the cornstarch and water, add to the saucepan and mix well. Remove from heat and beat for 2 minutes. Stir in the vanilla and peanut butter until thoroughly blended. Spread batter evenly into the prepared pan. let cool, then cut into squares and enjoy!

Heavenly Hash Bars

Ingredients

1 (16 ounce) package miniature marshmallows
1 (11.5 ounce) can mixed nuts
2 cups semisweet chocolate chips
2 cups butterscotch chips
1 cup peanut butter

Directions

Sprinkle marshmallows and nuts in a greased 13-in. x 9-in. x 2-in. pan; set aside. In a small saucepan, melt chips and peanut butter over low heat, stirring constantly until smooth. Pour over marshmallows and nuts. Let stand for 8-10 minutes. Gently stir to coat marshmallows. Refrigerate until set; cut into bars.

No Bake Peanut Butter Cookies I

Ingredients

2 cups white sugar
1/2 cup milk
1/4 cup butter
2 tablespoons unsweetened
cocoa powder
3 cups quick cooking oats
1/2 cup peanut butter
1 teaspoon vanilla extract
1 cup chopped walnuts (optional)

Directions

Combine sugar, milk, butter and cocoa in a saucepan and bring to a boil, cooking 1 minute.

Remove from heat and add remaining ingredients. Stir and mix well.

Drop by teaspoons onto wax paper, letting stand 30 minutes or when dry and cool. Store in well-sealed container.

Peanut Butter Fingers

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/3 cup peanut butter
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1 cup semisweet chocolate chips

1/2 cup confectioners' sugar
1/4 cup peanut butter
3 tablespoons milk

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg, 1/3 cup peanut butter and vanilla. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Finally, mix in the rolled oats. Spread the dough evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, or until edges are firm. Remove from the oven and sprinkle the chocolate chips in a single layer over the top. Let stand for 5 minutes, then spread to cover. Allow to cool. In a small bowl, mix together the confectioners' sugar, 1/4 cup peanut butter until smooth. Stir in milk one tablespoon at a time until a drizzling consistency is reached. Drizzle over bars when cool. Cut into bars.

Slow Cooker Thai Pork with Rice

Ingredients

1 (3 pound) pork shoulder roast
2 red bell peppers, julienned
2 teaspoons minced garlic
1/3 cup low-sodium teriyaki sauce
3 tablespoons rice wine vinegar
1/2 teaspoon red pepper flakes
3 cups uncooked long grain white rice
6 cups water
1/4 cup unsalted peanut butter
1 cup chopped unsalted peanuts
1 bunch green onions, sliced

Directions

Place the pork roast, red bell peppers, garlic, teriyaki sauce, and rice wine vinegar in a slow cooker. Sprinkle with red pepper flakes.

Cover, and cook 8 hours on Low.

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and cook 20 minutes.

Remove meat from slow cooker, and shred. Stir the peanut butter into the slow cooker. Return shredded meat to slow cooker, and mix with the sauce to coat. Serve over the cooked rice with a sprinkling of peanuts and green onions.

EAGLE BRAND® Chocolate Peanut Butter Bars

Ingredients

2 cups quick-cooking oats
1 3/4 cups firmly packed light brown sugar
1 1/2 cups Pillsbury BEST® All Purpose Flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup butter or margarine
1/2 cup chopped peanuts
1 cup semi-sweet chocolate chips
1 large egg, beaten
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/2 cup Jif® Creamy Peanut Butter

Directions

Heat oven to 350 degrees F. In large bowl, combine oats, brown sugar, flour, baking powder and baking soda. Using a pastry blender, cut in butter until dough resembles fine crumbs. Stir in peanuts. Set aside 1 1/2 cups crumb mixture.

Stir egg into remaining crumb mixture. Press on bottom of 13x9-inch baking pan. Bake 15 minutes.

In small bowl, stir together sweetened condensed milk and peanut butter until well combined. Pour evenly over crust.

Stir together reserved crumb mixture and chocolate chips. Sprinkle evenly over peanut butter layer. Bake 15 minutes. Cool. Cut into bars. Store leftovers loosely covered at room temperature.

Magical Peanut Butter Tacos

Ingredients

2 Mission® Kid Size Flour Tortillas
with Edible Disney® Tortilla
Decals
4 tablespoons peanut butter
1 cup strawberries, hulled (cut off
the green parts), sliced
1/2 (15 ounce) can crushed
pineapple, well drained
1 medium banana, sliced
1/4 cup flaked coconut

Directions

Spread 2 Tbsp. peanut butter on each tortilla.

On each tortilla, place 1/2 sliced banana on top of peanut butter.
Then, top each with 1/2 cup of strawberries, pineapple and
coconut.

Fold in half.

Place Edible Disney® Decals on Tortillas and enjoy (instructions on
back of Mission Kid Size Tortilla package).

Buckeye Bars

Ingredients

1/2 cup butter, softened
3/4 cup crunchy peanut butter
22 NILLA Wafers, crushed
2 cups powdered sugar
1/2 (8 ounce) tub COOL WHIP
Whipped Topping (Do not thaw.)
3 squares BAKER'S Semi-Sweet
Chocolate

Directions

Line 8-inch square pan with foil, with ends of foil extending over sides. Beat butter and peanut butter with mixer until blended. Mix in wafer crumbs. Gradually add sugar, mixing well after each addition. Press onto bottom of pan.

Microwave COOL WHIP and chocolate in microwaveable bowl on HIGH 1 minute; stir. Microwave 15 to 30 seconds or until chocolate is melted; stir until blended. Spread over peanut butter layer.

Refrigerate 2 hours. Use foil handles to lift dessert from pan before cutting to serve.

Peanut Butter Fingers

Ingredients

3/4 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
3/4 cup creamy peanut butter
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 cups quick-cooking oats
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
GLAZE:
3/4 cup creamy peanut butter
1 cup confectioners' sugar
4 tablespoons milk
1 cup chopped peanuts

Directions

In a mixing bowl, cream butter and sugar. Beat in peanut butter. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine flour, oats, baking soda and salt; add to creamed mixture and mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 325 degrees F for 18-20 minutes or until a wooden pick inserted near the center comes out clean. Immediately sprinkle with chocolate chips and return to the oven for 2 minutes or until chips begin to soften. Spread evenly over the top. For glaze, beat peanut butter and sugar. Add enough milk to reach a spreading consistency. Spread over warm bars; sprinkle with peanuts.

Peanut Butter Hot Dogs

Ingredients

2 tablespoons peanut butter
2 slices whole wheat bread
1 banana, peeled

Directions

Spread a tablespoon of peanut butter onto one side of each slice of bread. Break the banana into two pieces, and place one half onto the center of each peanut buttered bread slice. Wrap the bread around each banana and eat like a hot dog!

Fluffy Peanut Butter Frosting

Ingredients

1/2 cup butter, softened
1 cup creamy peanut butter
3 tablespoons milk, or as needed
2 cups confectioners' sugar

Directions

Place the butter and peanut butter into a medium bowl, and beat with an electric mixer. Gradually mix in the sugar, and when it starts to get thick, incorporate milk one tablespoon at a time until all of the sugar is mixed in and the frosting is thick and spreadable. Beat for at least 3 minutes for it to get good and fluffy.

Peanut Butter Bars V

Ingredients

2/3 cup peanut butter
1/3 cup shortening
1 1/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon water
1 3/4 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1/3 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 11 x 7 inch baking pan.

In a large bowl, beat peanut butter, shortening, and sugar until light and fluffy. Beat in eggs, water, and vanilla until smooth. Combine flour, baking powder, and salt; stir into peanut butter mixture until combined. Stir in chocolate pieces. Spread dough into prepared pan.

Bake for 40 minutes, until golden brown. Cool in the pan on a wire rack. Cut into bars.

Peanut Butter Brownies I

Ingredients

1/2 cup peanut butter
2 eggs
1 teaspoon vanilla extract
1 cup packed brown sugar
4 tablespoons butter, softened
2/3 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup salted peanuts, chopped

Directions

Preheat oven to 350 degrees F (150 degrees C). Grease an 8-inch square baking pan.

In a large mixing bowl, cream together the peanut butter and butter. Add the brown sugar, vanilla and eggs and beat until light and fluffy. Combine the flour, baking powder, and salt in a separate bowl. Add to the butter mixture and mix until well blended. Stir in the peanuts.

Spread batter evenly into pan and bake for 25 to 30 minutes or until toothpick comes out clean. Let cool on wire rack and cut into 2-inch squares.

Pan Peanut Butter Cups

Ingredients

1 cup peanut butter
1 (16 ounce) package graham
crackers, crushed
4 cups confectioners' sugar
2 cups butter, melted
2 cups semisweet chocolate chips

Directions

Combine peanut butter, graham crackers, powdered sugar and butter. Press into 9 x 13 inch pan.

Melt chocolate chips and spread over peanut butter mixture. Allow to harden. (Cut while still soft or layers will separate.)

Peanut Butter Pie X

Ingredients

2 cups chocolate cookie crumbs
1/2 cup white sugar
1/2 cup butter, melted

12 ounces cream cheese,
softened
1 1/2 cups peanut butter
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
1 1/2 cups heavy whipping cream
3/4 cup semi-sweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Make crust.

In a large bowl, combine chocolate crumbs, 1/2 cup sugar and 1/2 cup butter and press into a 10 inch round springform pan or fluted pie pan. Bake for 10 minutes. Remove from oven and cool.

In a large bowl, combine the cream cheese, peanut butter, sugar and vanilla. Beat on medium speed until smooth.

In a separate bowl, beat whipping cream until stiff peaks form. Fold into peanut butter mix. Pour into pie crust. In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth. Drizzle melted chocolate on top of pie.

Refrigerate 4 hours or until set.

Almost Heaven Peanut Butter Cookies

Ingredients

1 (11 ounce) package pie crust mix
1 cup peanut butter
3/4 cup brown sugar
3 tablespoons water

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, combine the pie crust mix, peanut butter and brown sugar. Incorporate the water, one tablespoon at a time, while mixing gently. Roll into 1 inch balls. Place onto a cookie sheet and flatten slightly with a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cone Cupcakes

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/4 teaspoon salt
2/3 cup milk
24 flat bottomed ice cream cones

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter and sugar together well in mixing bowl. Beat in eggs 1 at a time. Mix in vanilla. Measure flour, baking powder and salt into small bowl. Stir. Add milk to butter mixture in 2 parts alternately with flour mixture in 3 parts, beginning and ending with flour.

Fill cones about 3/4 full leaving the batter 1/2 inch from top. Place filled cones on a baking tray. Bake in oven for about 15 to 20 minutes until an inserted toothpick comes out clean. You can use a Lemon Icing, Green Butter Icing or a Peanut Butter Icing or a combination of all.

Marinated Mushroom and Eggplant with Peanut

Ingredients

2 medium eggplants
8 ounces crimini mushrooms,
sliced
1 teaspoon ground cumin
1 teaspoon ground coriander seed
1 tablespoon fresh ginger root
2 cloves crushed garlic
4 tablespoons soy sauce
8 tablespoons sunflower seed oil
2 tablespoons lemon juice
1/2 teaspoon cumin seeds
1/2 teaspoon coriander seeds
3 cloves garlic
2 tablespoons chopped onion
1 tablespoon lemon juice
1 teaspoon salt
1/4 teaspoon chili powder
1/2 cup coconut milk
1 cup crunchy peanut butter
1 cup water

Directions

Cut eggplant into 1 inch chunks. Thread eggplant and mushrooms onto 8 wooden or metal skewers. Place vegetable skewers in a nonporous, shallow dish, and spoon the marinade over everything. Cover, and refrigerate for at least 2 hours.

To make marinade: Mix together ground cumin, ground coriander, grated ginger, and 2 cloves crushed garlic in a large skillet or wok. Stir over high heat until fragrant. Remove from heat, and stir in soy sauce, oil, and lemon juice.

To make peanut sauce: In a food processor, grind cumin seeds, coriander seeds, and 3 cloves garlic. Combine with onion, lemon juice, salt, chili powder, coconut milk, and peanut butter in a small saucepan. Stir in water. Simmer over medium low heat until it becomes a thick sauce. Transfer peanut sauce to a serving bowl.

Preheat grill to medium heat and lightly oil grate.

Remove skewers from marinade, and place on grill. Cook for about 10 to 15 minutes, or until vegetables are tender. Serve immediately with peanut sauce.

P B and J Muffins

Ingredients

CRISCOB® Original No-Stick
Cooking Spray
2 cups PILLSBURY BESTB® All
Purpose Flour
1 1/2 teaspoons salt
1 tablespoon baking powder
1 cup milk
2 large eggs
2/3 cup sugar
1 cup JIFB® Creamy Peanut
Butter
1/3 cup CRISCOB® Vegetable Oil
1/2 cup SMUCKER'SB® Jam or
preserves of your choice
1/4 cup sugar

Directions

Heat oven to 375 degrees F. Spray muffin pan with no-stick spray. Stir together flour, salt and baking powder in a large bowl. Add milk, eggs, 2/3 cup sugar, peanut butter and oil to bowl. Combine ingredients on low speed of electric mixer, just until moistened. Do not over beat.

Fill prepared muffin cups evenly with half of the batter. Place 2 level teaspoons jam or preserves in the center of each muffin. Evenly divide remaining batter between muffin cups. Sprinkle with the 1/4 cup sugar. Bake for 18-20 minutes. Remove from oven. Cool in pan 5 minutes.

JIF® and Jelly Stars

Ingredients

1/2 cup JIF® Creamy Peanut Butter
1/3 cup CRISCO® Butter Flavor All-Vegetable Stick
1/2 cup packed light brown sugar
2 large eggs
2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 1/2 cups SMUCKER'S® Strawberry or Grape Jelly
Large and mini star shaped cookie cutters

Directions

In large bowl, mix JIF® Creamy Peanut Butter, sugar, CRISCO® Butter Flavor All-Vegetable Stick and egg. In a separate bowl, whisk together flour, salt and baking powder. Add to the peanut butter mixture and mix well. Divide the dough into 4 equal portions. Wrap each portion in plastic wrap or waxed paper and refrigerate 2 hours or overnight.

Remove portions from refrigerator and place each portion between 2 sheets of plastic wrap or waxed paper. Roll each portion into a 'sheet' about 1/8-inch thick. (Refrigerate dough again if it becomes too soft to handle).

Preheat oven to 350 degrees. Using large star cutter cut all of the dough into stars. Using mini star cutter cut out center of half of the cookies to create 'window' tops. Transfer cookies to a non-stick baking sheet, leaving a 1/2-inch between them.

Bake all cookies 5-6 minutes or until they're just starting to brown. Using a spatula, transfer the cookies to a cooling rack. When cookies have cooled, spread the SMUCKER'S® Jelly on the plain cookies and top with the 'window' cookies.

No Bake Double Good Dessert

Ingredients

20 chocolate sandwich cookies,
crushed
1 (8 ounce) package cream
cheese, softened
2 cups confectioners' sugar
3/4 cup peanut butter
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Press crushed cookies into the bottom of a 9x13 inch pan, reserving a few for decoration. In a medium bowl, beat together the cream cheese and confectioners' sugar. Stir in the peanut butter until well blended, then fold in the whipped topping. Spread over the crushed cookie base, sprinkle the remaining cookie chunks on top, and freeze for 1 to 2 hours. Thaw 10 to 15 minutes before cutting and serving.

Thai-Style Peanut Sauce with Honey

Ingredients

1/4 cup honey
1/4 cup smooth peanut butter
1 tablespoon crunchy peanut butter (optional)
3 tablespoons soy sauce
2 tablespoons rice vinegar
2 tablespoons extra-virgin olive oil
1 tablespoon sesame oil
2 teaspoons minced fresh garlic
1 tablespoon minced fresh ginger root
1 teaspoon crushed red pepper flakes

Directions

Stir together the honey, peanut butters, soy sauce, rice vinegar, olive oil, sesame oil, garlic, ginger, and red pepper flakes in a small bowl.

Grandma's Peanut Butter Fudge

Ingredients

4 cups white sugar
1 (12 fluid ounce) can evaporated milk
1 cup butter
1 cup crunchy peanut butter
1 (7 ounce) jar marshmallow creme

Directions

Butter a 9x13 inch baking dish and set aside. Butter a 3 quart saucepan.

Place buttered saucepan over medium heat, and combine sugar, evaporated milk and 1 cup butter within. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from heat and stir in peanut butter and marshmallow creme. Beat vigorously until smooth. Pour quickly into prepared baking dish. Let cool completely before cutting into squares.

Double-Delight Peanut Butter Cookies

Ingredients

1/4 cup Fisher® Dry Roasted
Peanuts, finely chopped
1/4 cup Domino® or C&H®
Granulated Sugar
1/2 teaspoon ground cinnamon
1/2 cup JIF® Creamy Peanut
Butter
1/2 cup Domino® or C&H®
Confectioners Powdered Sugar
1 (16.5 ounce) package Pillsbury®
Create 'n Bake® refrigerated
peanut butter cookies, well chilled

Directions

Heat oven to 375 degrees F. In small bowl, mix chopped peanuts, granulated sugar and cinnamon; set aside.

In another small bowl, stir peanut butter and powdered sugar until completely blended. Shape mixture into 24 (1-inch) balls.

Cut roll of cookie dough into 12 slices. Cut each slice in half crosswise to make 24 pieces; flatten slightly. Shape 1 cookie dough piece around 1 peanut butter ball, covering completely. Repeat with remaining dough and balls.

Roll each covered ball in peanut mixture; gently pat mixture completely onto balls. On ungreased large cookie sheets, place balls 2 inches apart. Spray bottom of drinking glass with CRISCO® Original No-Stick Cooking Spray; press into remaining peanut mixture. Flatten each ball to 1/4-inch thickness with bottom of glass. Sprinkle any remaining peanut mixture evenly on tops of cookies; gently press into dough.

Bake 7 to 12 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Store tightly covered.

Peanut Butter Crispies I

Ingredients

1 cup honey
1 cup white sugar
1/2 teaspoon salt
3/4 (12 ounce) package cornflakes cereal
2 cups creamy peanut butter

Directions

Mix honey, sugar and salt in sauce pan over medium heat and bring to boil.

Add 2 cups peanut butter and stir until dissolved. Remove from heat.

Add corn flakes and mix well. Spread in 9x13 inch pan while warm. Let cool then cut in squares.

Un Monstruo!

Ingredients

1/3 cup creamy peanut butter
1 (8 ounce) container vanilla low fat yogurt
2 semisweet chocolate chips
4 pretzel sticks
1 teaspoon cinnamon sugar

Directions

Plop the peanut butter onto a plate. Cover it with vanilla yogurt. Place two chocolate chips onto the blob for 'eyes'. Stick pretzels into the blob for arms, legs or antennae. Sprinkle cinnamon sugar over the top.

Chocolate Mallow Nut Bars

Ingredients

1 cup semisweet chocolate chips
1 cup butterscotch chips
1/2 cup peanut butter
1/4 cup butter or margarine
2 1/2 cups miniature
marshmallows
1 cup salted peanuts

Directions

In a microwave-safe bowl, combine the chips, peanut butter and butter. Cover and microwave on high for 1 minute; stir until smooth. Add marshmallows and peanuts; stir until well coated. Spread into a greased 13-in. x 9-in. x 2-in. pan. Cover and chill for 30 minutes or until firm. Cut into squares.

Honey Peanut Squares

Ingredients

4 cups honey-roasted peanuts,
divided
1 (14 ounce) can sweetened
condensed milk
1 (10.5 ounce) package miniature
marshmallows
1 (10 ounce) package peanut
butter chips
1/2 cup butter or margarine
1/2 cup peanut butter

Directions

Line a 13-in. x 9-in. x 2-in. pan with foil and coat with nonstick cooking spray. Sprinkle 2 cups peanuts in the pan.

In a saucepan, combine the milk, marshmallows, peanut butter chips, butter and peanut butter. Cook and stir until smooth. Pour over peanuts; spread evenly. Sprinkle with remaining peanuts; press down. Cover and refrigerate for at least 45 minutes. Lift foil out of pan; cut into squares. Store in an airtight container.

EZ Peanut Butter Pie I

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 teaspoon vanilla extract
2/3 cup creamy peanut butter
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) pie shell, baked

Directions

Beat the cream cheese, sugar and vanilla together. Add the peanut butter and mix well. Fold in the dessert topping until completely blended.

Fill the pie crust with the peanut butter mixture and chill in the freezer until ready to serve. Note: Good in a chocolate crust with chocolate chips sprinkled on top.

Peanut Butter, Bacon and Honey Sandwich

Ingredients

2 slices applewood smoked
bacon
2 slices whole wheat bread
2 tablespoons peanut butter
1 tablespoon honey

Directions

Place the bacon in a skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Toast the slices of whole wheat bread in a toaster, and spread a toasted slice with peanut butter and honey. Place the bacon on the honey, top with the remaining toasted bread slice, and serve.

No Bake Cereal Cookies

Ingredients

1 cup white sugar
1 cup white corn syrup
1 cup peanut butter
6 cups crispy rice cereal

Directions

Bring sugar and syrup to a boil. Add peanut butter and stir well. Remove from heat. Stir in cereal.

Pat into a 9 x 13 pan.

Ready made chocolate frosting tastes good spread on the top.

Apple Cartwheels

Ingredients

1/4 cup peanut butter
1 1/2 teaspoons honey
1/2 cup miniature semisweet
chocolate chips
2 tablespoons raisins
4 Red Delicious apples, cored

Directions

In a bowl, combine peanut butter and honey; fold in the chocolate chips and raisins. Fill center of apples with peanut butter mixture; refrigerate for at least 1 hour. Cut into 1/4-in. rings.

Peanut Butter Delight

Ingredients

1 individual package graham crackers, crumbled
2 tablespoons butter, softened
3 cups vanilla ice cream, softened
1 (8 ounce) container frozen non-dairy whipped topping, thawed
1 (3.4 ounce) package instant vanilla pudding mix
1 (3.4 ounce) package instant butterscotch pudding mix
1 cup milk
16 peanut butter cups
Chocolate syrup

Directions

Mix graham crackers and butter until well combined. Press into the bottom of an 8x8-inch pan, set aside.

Mix together ice cream and whipped topping in a stand mixer on low speed until combined. With mixer running, slowly pour in the vanilla and butterscotch pudding mixes; mix well, then add milk. Add 7 of the peanut butter cups, one at a time (they will break up as you mix them). Pour mixture into prepared pan, and top with remaining 9 peanut butter cups (one piece per slice).

Wrap well with plastic, and freeze 6 hours to overnight. To serve, cut into slices, and drizzle with chocolate syrup.

Peanut Butter Cake III

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup creamy peanut butter
2/3 cup butter, softened
2 cups brown sugar
6 eggs
2 teaspoons vanilla extract
3/4 cup milk

1/2 cup creamy peanut butter
1 (16 ounce) package
confectioners' sugar, sifted
1 cup milk
1 teaspoon vanilla extract
1/2 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the peanut butter, butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Beat in the flour mixture alternately with 3/4 cup milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in pan.

To make Peanut Butter Frosting: In a large bowl, cream peanut butter; gradually beat in half of confectioners' sugar. Add remaining confectioners' sugar alternately with 1 cup of milk, beating until smooth enough to spread. Beat in 1 teaspoon vanilla. Spread frosting on top of cake and sprinkle with peanuts.

Peanutty Chocolate Pudding

Ingredients

2 cups cold skim milk
1 (1.4 ounce) package instant
sugar-free chocolate pudding mix
1/3 cup reduced fat peanut butter
Nonfat whipped topping (optional)

Directions

In a mixing bowl, combine milk and pudding mix. Beat on low speed for 2 minutes. Beat in peanut butter until smooth. Spoon into dessert dishes. Top with whipped topping if desired.

Peanut Butter Cookie Parfait

Ingredients

3 peanut butter cookies, coarsely
chopped
2/3 cup vanilla ice cream
3 tablespoons hot fudge ice
cream topping, warmed

Directions

Set aside one large cookie piece. Sprinkle half of the chopped cookies in a parfait glass; top with half of the ice cream and hot fudge topping. Repeat. Garnish with reserved cookie piece.

Peanut Butter Chocolate Chip Cookies from

Ingredients

1 cup butter, softened
1 1/2 cups packed brown sugar
2 eggs
1 cup peanut butter
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/4 cup cornstarch
3/4 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter and brown sugar. Beat in eggs, peanut butter and vanilla.

Add flour, cornstarch, salt, baking soda and baking powder. Stir in chocolate chips.

Roll into balls about 1 1/2 teaspoonfuls (or use cookie scoop) and place onto ungreased cookie sheets about 2 inches apart. Flatten slightly because they do not flatten much while cooking.

Bake for 10 minutes.

Peanut Butter Cup Cookies

Ingredients

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter
1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
40 miniature chocolate covered
peanut butter cups, unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, salt and baking soda; set aside.

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well.

Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

Frozen Peanut Butter Torte

Ingredients

1/2 cup all-purpose flour
1/3 cup quick-cooking oats
1/4 cup sugar
1/4 cup butter, softened
1/4 teaspoon baking soda
1/2 cup crunchy peanut butter
1/3 cup light corn syrup
2 tablespoons honey
1/2 gallon vanilla ice cream,
softened
3/4 cup chopped salted peanuts

Directions

Combine the first five ingredients; mix well. Pat into a greased 9-in. square baking pan. Bake at 350 degrees F for 15-17 minutes or until lightly browned. Cool to room temperature. Combine the peanut butter, corn syrup and honey; carefully spread half over crust. Spread with half the ice cream. Drop remaining peanut butter mixture over ice cream. Sprinkle with half the nuts. Top with remaining ice cream and nuts. Freeze until firm, 3-4 hours. Let stand 5-10 minutes before serving.

Chocolate Peanut Butter Dreams

Ingredients

1 1/2 cups packed brown sugar
1 cup peanut butter
3/4 cup butter, softened
1/3 cup water
1 egg
1 teaspoon vanilla extract
3 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/2 cups semisweet chocolate chips
4 tablespoons shortening
1/3 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat sugar, peanut butter, and butter or margarine till fluffy. Blend in water, egg, and vanilla.

Combine oats, flour and baking soda and add to the mixture.

Shape into balls 1 inch in size. Place on ungreased cookie sheet, and flatten with a glass dipped in sugar. Bake 8 to 10 minutes. Cool completely.

In a saucepan over low-heat, melt chocolate and shortening, stir until smooth. Take 1/2 teaspoon and spread over each cookie, sprinkle with nuts. Chill until set.

Chocolate Caramel Candy

Ingredients

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter
1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts
1 (14 ounce) package caramels
1/4 cup heavy whipping cream
1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Directions

Lightly grease one 13 x 9 inch pan.

To Make Base: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

To Make Filling: In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter, and the vanilla. Add the peanuts, and spread over the base layer. Refrigerate until set.

To Make Caramel Layer: Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

To Make Frosting Layer: In another saucepan combine 1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter, and stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

Peanut Butter and Jelly Cheesecake

Ingredients

1 cup graham cracker crumbs
3 tablespoons white sugar
2 tablespoons melted butter
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1/3 cup crunchy peanut butter
3 tablespoons all-purpose flour
4 eggs
1/2 cup milk
1/2 cup any flavor fruit jam

Directions

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, combine graham cracker crumbs, 3 tablespoons sugar and melted butter. Mix well and press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool.

In a large bowl, beat cream cheese, sugar, peanut butter and flour together until smooth. Mix in eggs one at a time. Blend in milk. Pour batter into prepared crust.

Bake in preheated oven for 10 minutes. Reduce temperature to 250 degrees F (120 degrees C) and continue to bake for 40 minutes. Let cool to room temperature, then refrigerate for at least 4 hours before removing from pan. Stir jelly until smooth and drizzle over cake in a lattice design.

Peanut Butter Nuggets

Ingredients

2/3 cup crushed cornflakes cereal
1/2 cup shredded coconut
1/2 cup creamy peanut butter
2 tablespoons honey

Directions

Mix 1/2 cup corn flakes, coconut, peanut butter and honey together.

Shape into small balls and roll them in the remaining cornflakes. These cookies can be put in the fridge to firm up. They also freeze well.

Peanut Butter Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup creamy peanut butter
1/2 cup confectioners' sugar
1 (16 ounce) package frozen whipped topping, thawed
12 miniature peanut butter cups

Directions

Mix the cream cheese, confectioners' sugar and peanut butter together until smooth. Fold in 1/2 of the whipped topping. Spoon the mixture into the graham cracker crust.

Place the remaining whipped topping over the top of the peanut butter mixture and garnish with the peanut butter cups. Chill for at least 2 hours or overnight before serving.

West African Peanut Soup

Ingredients

2 tablespoons olive oil
2 medium onions, very finely
diced
2 large bell peppers, (any color)
finely chopped
6 large cloves garlic, minced
1 (28 ounce) can chopped
tomatoes with juice
8 cups vegetable broth
1/4 teaspoon pepper
1/4 teaspoon red pepper flakes
1/2 cup uncooked rice
1 (18 ounce) jar creamy peanut
butter
chopped roasted peanuts
(optional)

Directions

Heat olive oil in a large stock pot over medium-high heat. Cook onion, bell pepper, and garlic until lightly browned, about 5 minutes. Stir in tomatoes with their juice, vegetable broth, pepper, and red pepper flakes. Simmer, uncovered, for 15 minutes.

Add rice to soup and stir. Reduce heat, cover, and simmer 25 minutes, or until rice is tender.

When rice is cooked, whisk in peanut butter and return to a simmer, and serve. Garnish with chopped roasted peanuts, if desired.

Peanut Butter Bars VII

Ingredients

3/4 cup butter, softened
3/4 cup white sugar
3/4 cup peanut butter
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups rolled oats
2 cups semisweet chocolate chips

2 tablespoons peanut butter
1/2 cup confectioners' sugar
2 tablespoons evaporated milk

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 10x15 inch jellyroll pan.

In a large bowl, cream together the butter, white sugar and 3/4 cup peanut butter until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Mix in the oats until evenly distributed. Press the dough evenly into the prepared pan.

Bake for 10 to 12 minutes in the preheated oven. Remove from the oven and sprinkle the chocolate chips evenly over the top. Return to the oven for 2 more minutes, or until chocolate chips are shiny. Remove and spread the chips out smooth. Set aside to cool. In a small bowl, mix together the remaining peanut butter, confectioners' sugar and evaporated milk until smooth. Spread over the chocolate layer when cool. Cut into bars.

Ingredients

1 (16 ounce) package graham
crackers, crumbled
1 cup melted butter
2 1/2 cups peanut butter
2 1/2 cups confectioners' sugar
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk

Directions

Grease a 9x13 inch pan.

Mix graham cracker crumbs, butter, peanut butter and powdered sugar together in a large mixing bowl. Press the mixture into the prepared pan.

In a small pot melt chocolate chips and condensed milk together over a low heat. Stir until well mixed. Spread the chocolate mixture over the peanut butter mixture. Chill the cookie-bars for 4 hours. Cut and serve.

Homemade Peanut Butter Cups

Ingredients

2 cups milk chocolate chips
2 tablespoons shortening
1/2 cup butter
1/2 cup crunchy peanut butter
1 cup confectioners' sugar
2/3 cup graham cracker crumbs

Directions

In 1-quart saucepan combine chocolate chips and shortening. Cook over low heat, stirring occasionally, until melted and smooth (3 to 5 minutes).

Loosen top paper cup from stack, but leave in stack for greater stability while being coated. With small paint brush, coat inside top cup evenly with about 1 teaspoon melted chocolate to about 1/8-inch thickness, bringing coating almost to top of cup, but not over edge. Repeat until 30 cups are coated; refrigerate cups.

In 2-quart saucepan combine butter or margarine and peanut butter. Cook over medium heat, stirring occasionally, until melted (4 to 6 minutes). Stir in confectioners' sugar and graham cracker crumbs. Press about 1/2 tablespoon filling into each chocolate cup.

Spoon about 1/2 teaspoon melted chocolate on top of filling; spread to cover. Freeze until firm (about 2 hours) carefully peel off paper cups. Store refrigerated.

Curried Peanut Chicken

Ingredients

1 1/2 cups orange juice
3/4 cup peanut butter
2 tablespoons curry powder
4 boneless, skinless chicken breast halves
2 medium red sweet peppers, halved and seeded
1/4 cup flaked coconut, toasted
1/4 cup dried currants
Hot cooked rice

Directions

In a bowl, combine the orange juice, peanut butter and curry powder. Pour a third of the marinade into a large resealable plastic bag; add chicken. Seal bag and turn to coat; refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade.

Drain and discard marinade from chicken. Grill chicken and peppers over medium heat for 8-10 minutes on each side or until chicken juices run clear and peppers are tender. Warm the reserved marinade. Cut chicken and peppers into 1/2-in. strips; sprinkle with coconut and currants. Serve with rice and reserved marinade.

Oatmeal Peanut Butter Cookies III

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 cup quick cooking oats
3 tablespoons butter, softened
1 cup confectioners' sugar
1/2 cup smooth peanut butter
2 1/2 tablespoons heavy whipping cream

Directions

In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.

In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir.

Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.

To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

SMUCKER'S® Peanut Butter Marshmallow Bars

Ingredients

1/2 cup Crisco® Butter
Shortening Sticks, plus additional
for greasing
1/4 cup firmly packed light brown
sugar
1/2 cup JIF® Extra Crunchy
Peanut Butter
1/4 cup granulated sugar
1 large egg
1 1/4 cups Pillsbury BEST® All
Purpose Flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup JIF® Creamy Peanut
Butter
4 cups miniature marshmallows
1/2 cup Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping

Directions

Preheat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening.

For cookie base, combine brown sugar, 1/2 cup shortening, extra crunchy peanut butter, granulated sugar and egg in a large bowl. Beat at medium speed of electric mixer until well blended.

Combine flour, baking powder and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Cover. Refrigerate for 15 minutes. Press chilled cookie base into prepared dish. Bake for 20 minutes or until light brown. Do not over-bake. Cool 2-3 minutes.

For topping, place creamy peanut butter in microwave-safe measuring cup. Microwave at high for 1 minute. Pour over baked surface. Spread to cover. Cover with marshmallows. Drizzle chocolate syrup over marshmallows.

Return to oven. Bake 5 minutes or until marshmallows are light brown. Do not over-bake. Loosen from sides of dish with knife. Remove dish to cooling rack. Cool completely. Cut with sharp greased knife into bars about 2x2 inches.

Chewy Peanut Butter Cookies

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup peanut butter
1 cup shortening
1 teaspoon baking soda
2 tablespoons hot water
2 1/2 cups all-purpose flour
2 eggs

Directions

Mix sugars, peanut butter, and shortening. Add baking soda to the hot water. Add to mixture. Stir well.

Stir in the eggs. Add the flour. Roll dough into balls.

Place balls on ungreased cookie sheet. Press with fork dipped in water to make criss-cross design. Bake at 350 - 375 degrees F (175 - 190 degrees C) for about 8-10 minutes.

Peanut Butter Pie XV

Ingredients

1 (9 inch) prepared graham cracker crust
1 cup heavy whipping cream
1 (10 ounce) package peanut butter chips
2 ounces smooth peanut butter
2 teaspoons vanilla extract
2 cups heavy whipping cream
1/4 cup white sugar
1/2 cup chocolate syrup

Directions

Place 1 cup of cream in a small saucepan. Heat to just below the boiling point. Place peanut butter chips, peanut butter, and vanilla extract in food processor. With processor running, slowly drizzle hot cream down pouring chute. Process until mixture is completely smooth. Set aside to cool.

In a large bowl, whip cream until soft mounds form. Slowly add sugar while continuing to beat, until cream forms stiff peaks. Gently fold in cooled peanut butter mixture. Do not incorporate completely; leave some white streaks in mixture.

Pour mixture into graham cracker crust and chill at least 6 hours. Drizzle each plate with chocolate syrup before serving.

Congo Tofu

Ingredients

1 cup white rice
2 cups water

3 tablespoons peanut oil
1 pound tofu, cubed
1/2 white onion, chopped
2 cloves garlic, minced
3/4 (6 ounce) can tomato paste
1/2 cup peanut butter

Directions

Bring rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes, or until rice is tender and water has been absorbed.

Heat the oil in a large skillet over medium-high heat. Cook the tofu in the oil until browned, about 10 minutes. Add the onion and garlic; cook and stir until the onion is translucent, 3 to 5 minutes. Mix in the tomato paste and peanut butter; cook and stir until peanut butter has melted completely, about 5 minutes. Serve over cooked rice.

Peanut Butter Mallow Candy

Ingredients

2 (10 ounce) packages peanut
butter or butterscotch chips
3/4 cup butter (no substitutes)
1/2 cup peanut butter
1 (10.5 ounce) package miniature
marshmallows
3/4 cup chopped peanuts
3/4 cup flaked coconut

Directions

In a microwave or double boiler, heat chips, butter and peanut butter until melted. Add remaining ingredients and mix well. Spread into a lightly greased 15-in. x 10-in. x 1-in. baking pan. Refrigerate until firm. Cut into squares.

Chocolate Coated Peanut Butter Crackers

Ingredients

3/4 cup peanut butter
2 pounds vanilla flavored
confectioners' coating
80 buttery round crackers
2 1/4 ounces colored candy
sprinkles

Directions

Spread approximately 1 teaspoon peanut butter on each of half of the crackers. Top with remaining crackers to make peanut butter "sandwiches".

Melt chocolate-flavored almond bark OR vanilla candy coating in the top of a double boiler over hot, not boiling, water. Reduce heat and keep chocolate in top of double boiler over simmering water.

Dip each cracker "sandwich" in chocolate, allowing excess to drain back into pot.

Place coated crackers on wax paper to cool. Sprinkle with multi-colored sprinkles or other holiday decoration. Allow coating to completely set, placing in refrigerator for 15 minutes, if necessary. Store between layers of wax paper in cool, dry place, or refrigerate. These also freeze well.

Rice Cereal Energy Bars

Ingredients

- 1/2 cup sesame seeds
- 1/2 cup sunflower seeds
- 1 pinch salt
- 1/2 cup chopped dates
- 1/2 cup raisins
- 1/2 cup dried apricots
- 1/2 cup dried cherries
- 1/2 cup semisweet chocolate chips
- 1 cup rolled oats
- 7 cups crisp rice cereal
- 1 cup corn syrup
- 1 cup white sugar
- 1 1/2 cups crunchy peanut butter
- 1 cup powdered milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

Directions

Combine the sesame seeds and sunflower seeds in a dry skillet over medium heat. Cook, stirring until fragrant and toasted. Salt lightly, and set aside to cool.

Combine the dates, raisins, apricots, cherries, chocolate chips and the toasted seeds in the container of a food processor. Pulse to chop until small but not pasty. Transfer to a large bowl, and mix with oats and crisp rice cereal.

In a small glass bowl, mix together the corn syrup, sugar and peanut butter. Heat in the microwave until bubbly. Stir in the powdered milk, vanilla, and almond extract. Pour the peanut butter mixture over the bowl of cereal and goodies, and mix with a wooden spoon until everything is evenly coated.

Press the mixture into a greased 10x15 inch jellyroll pan using wet hands. Cut into squares, and allow to cool completely before removing from the pan.

Decadent Peanut Butter Pie

Ingredients

1 cup Jif® Creamy Peanut Butter plus
2 tablespoons Jif® Creamy Peanut Butter
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 (12 ounce) container frozen whipped topping, thawed and divided
1 prepared chocolate pie crust
1 (11.75 ounce) jar Smucker's® Hot Fudge Microwaveable Ice Cream Topping, divided

Directions

Beat together 1 cup peanut butter, cream cheese and sugar in a medium bowl with an electric mixer on medium, until well combined. Gently mix in 3 cups whipped topping until thoroughly combined. Spoon mixture into pie shell. Using a spatula, smooth mixture to edges of pie.

Reserve 2 tablespoons of hot fudge topping into the corner of a resealable plastic bag. Microwave remaining topping, on HIGH (100% topping), for 1 minute. Stir. Spread topping over pie, covering entire peanut butter layer. Refrigerate until set. Spread remaining whipped topping (1 1/2 cups), over hot fudge layer, being careful not to mix the two layers.

Cut a small corner from bag containing topping. Squeeze bag to drizzle topping over pie. Place remaining 2 tablespoons peanut butter in a resealable food storage bag; cut bag corner and squeeze to drizzle in opposite direction from topping. Refrigerate until ready to serve.

Michelle's Peanut Butter Dots

Ingredients

1 cup butter
1 cup white sugar
1 cup peanut butter
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour

Directions

In large mixing bowl, combine sugar, butter, peanut butter, milk and vanilla. Mix by hand about 3 minutes or until creamy.

Thoroughly mix flour into creamy mix. Roll small balls of dough in hand, about 1 inch in diameter. Place on greased cookie sheet, approximately 3/4 inch apart. Using a fork, make criss cross pattern on cookie (this will flatten cookie partially). Be careful not to over flatten, dough should not touch each other.

Bake at 350 degrees F (175 degrees C) 18 to 25 minutes.

Peanut Butter 'n' Chocolate Bars

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups semisweet chocolate
chips
1 1/4 cups peanut butter chips

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in chips. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Chewy Peanut Butter Brownies

Ingredients

1/2 cup peanut butter
1/3 cup margarine, softened
2/3 cup white sugar
1/2 cup packed brown sugar
2 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, cream together peanut butter and margarine. Gradually blend in the brown sugar, white sugar, eggs, and vanilla; mix until fluffy. Combine flour, baking powder, and salt; stir into the peanut butter mixture until well blended.

Bake for 30 to 35 minutes in preheated oven, or until the top springs back when touched. Cool, and cut into 16 squares.

Butterscotch Peanut Fudge

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (11 ounce) package butterscotch chips
1 1/2 cups miniature marshmallows
2/3 cup peanut butter
1 teaspoon vanilla extract
1 cup chopped salted peanuts

Directions

In a microwave-safe bowl, combine the milk, butterscotch chips and marshmallows. Microwave, uncovered, at 80% power for 3 minutes or until chips and marshmallows are melted, stirring frequently. Stir in peanut butter and vanilla until combined. Fold in the peanuts.

Pour into an 11-in. x 7-in. x 2-in. pan coated with nonstick cooking spray. Cover and refrigerate for 2 hours or until firm. Cut into squares. Store in the refrigerator.

Chocolate Fudge

Ingredients

3 cups white sugar
1 cup evaporated milk
1/4 cup unsweetened cocoa
powder
1/4 cup creamy peanut butter

Directions

In a 3 quart saucepan, combine white sugar, evaporated milk, and cocoa. Bring to a hard boil, and then reduce heat to medium. Continue cooking until it reaches the soft ball stage, 234 degrees F (112 degrees C).

Stir in peanut butter until well blended. Pour mixture into a buttered 8x8 inch baking dish. Cool, and cut into pieces.

Peanut Butter Dreams

Ingredients

1/2 cup butter
4 cups confectioners' sugar
2 cups creamy peanut butter
3 cups crisp rice cereal
2 cups semisweet chocolate chips
4 tablespoons shortening

Directions

In a large mixing bowl, mix butter, sugar, peanut butter and crisp rice cereal together thoroughly.

Roll into small balls and set aside.

Melt chocolate chips and shortening in a small saucepan over low heat. Remove from heat. Coat the small balls in the chocolate mixture. Refrigerate for several hours.

No Bakes

Ingredients

3 tablespoons unsweetened
cocoa powder
2 cups white sugar
1/2 cup milk
1/2 cup butter
3 cups quick cooking oats
1/2 cup crunchy peanut butter
1 tablespoon vanilla extract

Directions

Heat cocoa, sugar, milk and butter over medium heat. Boil these verrrry slowly (they will turn out better) when they reach the boiling point boil them for no longer than 90-120 seconds.

Stir together oats, peanut butter and vanilla with a big wooden spoon or Kitchen Aid. Pour the hot mix over the oatmeal mix and drop on wax paper.

Peanut Butter Kisses I

Ingredients

2 egg whites
1/8 teaspoon cream of tartar
2/3 cup white sugar
1/2 cup creamy peanut butter

Directions

Beat egg whites and cream of tartar until soft peaks form. Gradually add sugar, beating constantly until stiff. Fold in peanut butter until just mixed.

Drop by teaspoon onto greased cookie sheet. Bake at 300 degrees F (150 degrees C) about 25 minutes until lightly browned. Remove from cookie sheet at once and cook completely on racks.

Peanut Butter Chili

Ingredients

1 (14.5 ounce) can diced tomatoes
1/2 cup water
3 cloves garlic, minced
2 bay leaves
1/2 teaspoon cayenne pepper, or to taste
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon Italian seasoning

1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can kidney beans, rinsed and drained
1/3 cup creamy peanut butter
salt and pepper to taste
1 cup shredded Cheddar cheese (optional)
2 cups tortilla chips (optional)

Directions

Place the diced tomatoes, water, garlic, and bay leaves into a saucepan, and bring to a simmer over high heat. Reduce heat to medium-low, and season with the cayenne pepper, chili powder, garlic powder, and Italian seasoning. Cover, and simmer 15 minutes.

After 15 minutes, pour in the black beans and kidney beans; return to a simmer, and cook for 5 minutes. Stir in the peanut butter until dissolved, then remove and discard the bay leaves, and season the chili with salt and pepper to taste. Enjoy with a sprinkle of Cheddar cheese, tortilla chips and smile!

Peanut Butter Bars II

Ingredients

1/4 teaspoon salt
1 cup light brown sugar
1/2 cup white sugar
1/2 cup unsalted butter
1/2 cup creamy peanut butter
2 eggs
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1 (13 ounce) package miniature chocolate covered peanut butter cups, halved
2 cups semisweet chocolate chips
1/2 cup unsalted butter
1 1/2 cups all-purpose flour
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 13 x 9 x 2 inch pan with nonstick cooking spray.

Stir together flour, baking powder, and salt in small bowl. Beat together sugars, 1/2 cup butter and peanut butter in a large bowl with electric mixer until smooth. Add eggs one at a time, beating well after each addition. Beat in vanilla. Stir in flour mixture to blend. Fold in chopped nuts.

Pour batter into prepared pan. Press the peanut butter cups lightly into the batter.

Bake at 350 for 20-25 minutes. Cool in pan.

To Make Topping: Melt chocolate and 1/2 cup butter in a small bowl in the microwave in 30 second intervals, stirring after each interval, until smooth. Drizzle the chocolate in pan. Cut into bars.

Chocolate Chip Bran Muffins

Ingredients

2 1/2 cups all-purpose flour
1 1/4 cups quick cooking oats
1 cup sugar
2 1/2 teaspoons baking soda
1 teaspoon salt
1/2 cup peanut butter
1/3 cup vegetable oil
2 eggs
2 cups buttermilk
4 1/2 cups bran flakes cereal
1 cup semisweet chocolate chips

Directions

In a bowl, combine the flour, oats, sugar, baking soda and salt; set aside. In a large mixing bowl, beat the peanut butter and oil until combine. Beat in the eggs and buttermilk, Stir into the dry ingredients just until moistened. Fold in the cereal and chocolate chips.

Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 14-17 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Chilly Peanut Butter Pie

Ingredients

1 (8 ounce) carton frozen whipped topping, thawed, divided
1 (9 inch) graham cracker crust
1/2 cup strawberry jelly or jam
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1/2 cup peanut butter

Directions

Spread 1 cup whipped topping over the bottom of the crust. Drop jelly by tablespoonfuls onto topping; spread carefully. In a bowl, whisk milk and pudding mix until thickened. Add peanut butter; mix well. Fold in the remaining whipped topping. Spread over jelly.

Cover and freeze for 4 hours or until firm. Remove from the freezer 10 minutes before serving.

Three Ingredient Peanut Butter Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Combine the peanut butter, white sugar and egg. Mix until smooth.

Drop spoonfuls of dough onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 6 to 8 minutes. Do not overbake! These cookies are best when they are still soft and just barely brown on the bottoms.

Birdseed Treats

Ingredients

2/3 cup sesame seeds
1/3 cup sunflower seeds
1/3 cup honey
1/3 cup natural, creamy peanut butter
1/4 cup flax seeds

Directions

Toast the sesame and sunflower seeds in a dry, heavy skillet over medium heat until light brown and fragrant. Sesame seeds should crumble easily when rubbed between your fingers.

Heat honey and peanut butter in a saucepan over low heat until warm; stir in the toasted seeds and flax seeds. Line an 11 x 7 inch dish with plastic wrap. Press the mixture into the bottom of the lined dish; allow to cool completely. Cut into 2-inch squares to serve.

Peanut Butter-Honey Brownies

Ingredients

Crisco® Original No-Stick
Cooking Spray
3/4 cup Jif® Creamy Peanut
Butter
1/2 cup honey
1 package Pillsbury® Supreme
Chocolate Chunk Brownie
1/4 cup butter or margarine,
melted and cooled
3 tablespoons water
1 egg
3/4 cup semi-sweet chocolate
chips
3 tablespoons butter or margarine

Directions

Heat oven to 350 degrees F. Spray an 8 or 9-inch square baking pan with no-stick cooking spray. Combine peanut butter and honey in a small bowl, blending until smooth.

Combine brownie mix, 1/4 cup butter, water and egg in a large bowl, beating 50 strokes with spoon. Spread half of batter in prepared pan. Score batter into 16 squares. Using 1/4 cup of the peanut butter-honey mixture, place scant measuring teaspoon of mixture in center of each square. Carefully spread remaining brownie batter over top.

Bake at 350 degrees F for 30 to 35 minutes or until edges pull away from sides of pan. Cool 45 minutes.

Spread remaining peanut butter mixture over brownies. In small saucepan, combine chocolate chips and 3 tablespoons butter. Cook over low heat until melted and smooth, stirring constantly. Spoon and spread chocolate mixture over peanut butter mixture on brownies. Cool 45 minutes or refrigerate until set. Cut into bars.

GET RAW Peanut Butter Cookies

Ingredients

1/2 cup whole wheat flour
1/3 cup all-purpose flour
1/2 teaspoon double-acting
baking powder
3/4 teaspoon baking soda
1/8 teaspoon kosher salt
1/2 cup unsalted butter, softened
1/2 cup all-natural creamy or
chunky peanut butter
1/3 cup Stevia Extract In The
Raw® Cup For Cup
1/2 cup Sugar In The Raw®
1 egg, beaten
1/2 teaspoon pure vanilla extract

Directions

Preheat oven to 350 degrees F. Combine whole wheat flour, all-purpose flour, baking powder, baking soda and kosher salt in small bowl and set aside.

In large mixing bowl, beat together butter and peanut butter using electric mixer until smooth. Beat Stevia Extract In The Raw and Sugar In The Raw into the mixture until blended. Add egg and vanilla and blend. Beat flour mixture just until blended. Chill dough for 1-2 hours.

Shape dough into 1-inch balls, two inches apart on ungreased cookie sheet. Flatten each cookie pressing crisscross pattern with a fork.

Bake 10-12 minutes or until lightly golden. Remove from oven and cool on a wire rack.

Store in a tightly covered container.

Aunt Cora's World's Greatest Cookies

Ingredients

1 cup margarine, softened
1 cup peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 cups unbleached all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the margarine, peanut butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, mixing well after each. Combine the flour and baking soda; stir into the peanut butter mixture. Mix in chocolate chips. Drop by heaping spoonfuls onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until lightly browned at the edges. Allow cookies to cool on the cookie sheets for a minute before removing to wire racks to cool completely.

Sticks and Stones Candy Bark

Ingredients

1 (11 ounce) package NESTLE®
TOLL HOUSE® Butterscotch
Flavored Morsels, divided
1 1/2 cups NESTLE® TOLL
HOUSE® Semi-Sweet Chocolate
Morsels
1/2 cup creamy peanut butter
2 cups thin pretzel sticks
2 cups dry roasted peanuts
1 (10 ounce) package NESTLE®
TOLL HOUSE® Semi-Sweet
Chocolate-Covered Raisins

Directions

BUTTER a 9x13 inch glass baking dish.

MICROWAVE 1 1/3 cups butterscotch morsels, semi-sweet morsels and peanut butter in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth.

ADD pretzels, peanuts and chocolate covered raisins; stir well to coat. Spread into prepared baking dish.

PLACE remaining butterscotch morsels in small, heavy-duty plastic bag. Microwave on MEDIUM-HIGH (70 percent) power for 30 seconds; knead bag to mix. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over candy.

REFRIGERATE for 1 hour or until firm. Break into bite-size pieces.

Crispy Corn and Rice Treats

Ingredients

1 (6 ounce) package semisweet chocolate chips
1/2 cup peanut butter
1/3 cup butter
1 (12 ounce) package crispy corn and rice cereal
2 cups confectioners' sugar, sifted

Directions

In a medium saucepan over medium low heat, melt together semisweet chocolate chips, peanut butter and butter.

Place crispy corn and rice cereal in a large bowl. Pour the chocolate chip mixture over the cereal. Sift confectioners' sugar into the mixture. Cover bowl and shake vigorously until all cereal is fully coated. Allow the mixture to cool slightly before serving.

Grandmas Cowboy Cookies

Ingredients

3/4 cup shortening
3/4 cup margarine
1 cup white sugar
1 cup brown sugar
1/2 cup peanut butter
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup rolled oats
1 cup flaked coconut
1/2 cup chopped walnuts (optional)
2 cups miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, margarine, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the peanut butter and vanilla. Combine the flour, cocoa, baking powder, baking soda and cream of tartar; stir into the sugar mixture. Mix in the oats, walnuts (if desired) and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Better Peanut Butter Sandwich

Ingredients

2 slices bread
1 1/2 tablespoons peanut butter
1 1/2 tablespoons applesauce

Directions

Spread peanut butter on one slice of bread, and applesauce on the other slice. Place them together, cut in half, and serve.

Chocolate Peanut Cookies

Ingredients

1/2 cup unsalted butter
1/2 cup peanut butter
1 cup packed brown sugar
1/2 teaspoon vanilla extract
1 egg
3/4 cup unbleached all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
6 (1 ounce) squares milk chocolate, coarsely chopped
1 1/2 cups salted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, peanut butter and vanilla. Mix in sugar and egg until well blended. Combine the flour, cocoa and baking soda; Stir into the peanut butter mixture. Add the cut-up chocolate and peanuts. Stir well.

Wet hands with cold water and roll teaspoon sized amounts of dough into balls. Flatten balls slightly and place 2 inches apart on cookie sheets.

Bake for 12 minutes. Transfer to wire racks to cool.

Peanut Butter Sheet Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup water
3/4 cup butter or margarine,
softened
1/2 cup peanut butter
1/4 cup vegetable oil
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract

2/3 cup white sugar
1/3 cup evaporated milk
1 tablespoon butter or margarine
1/3 cup chunky peanut butter
1/3 cup miniature marshmallows
1/2 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 10x15x1 inch jellyroll pan.

In a large bowl, stir together the flour, 2 cups sugar, baking soda and salt. Set aside. Combine the water and 3/4 cup of butter in a saucepan, and bring to a boil. Remove from the heat and stir in 1/2 cup peanut butter and vegetable oil until well blended. Stir this mixture into the dry ingredients. Combine the eggs, buttermilk and vanilla; stir into the peanut butter mixture until well blended. Spread the batter evenly in the prepared pan.

Bake for 18 to 26 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

While the cake bakes, place 2/3 cup sugar, evaporated milk, and butter in a saucepan. Bring to a boil, stirring constantly. Cook stirring for 2 minutes. Remove from heat and stir in the peanut butter, marshmallows and vanilla until marshmallows are melted and the mixture is smooth.

Spoon the frosting over the warm cake and spread in an even layer. Allow to cool before cutting and serving.

African Chicken Stew

Ingredients

1 tablespoon olive oil
1 (3 pound) roasting chicken,
deboned and cut into bite size
pieces
2 cloves garlic, crushed
1 onion, chopped
1 large potato, diced
1 teaspoon ground cumin
1 teaspoon ground coriander seed
1 teaspoon ground black pepper
1 teaspoon crushed red pepper
flakes
1 teaspoon salt
1 cup water
3/4 cup unsalted natural-style
peanut butter
1 (15 ounce) can garbanzo beans,
drained and rinsed

Directions

In a large skillet with a tight-fitting lid, heat oil over medium high heat. Add chicken, and brown quickly. Remove chicken from pan. Reduce heat to medium low, and add garlic, onion and potato to the pan; saute for 2 to 3 minutes. Season with cumin, coriander, black pepper, red pepper and salt. Do not let garlic brown.

Mix in water and browned chicken, and any accumulated juices. Place lid on skillet and simmer, stirring occasionally, for 10 to 15 minutes.

Remove lid, and stir in the peanut butter and garbanzo beans. Make sure the peanut butter is blended in. Replace lid to simmer for 10 more minutes, or until chicken is cooked through and potatoes are tender. Remove from heat, adjust seasoning, and serve.

Nutcracker Bars

Ingredients

1/3 cup butter flavored shortening
1 1/2 cups packed brown sugar
1/2 cup creamy peanut butter
2 eggs
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
1 teaspoon vanilla extract
1/4 cup butter flavored shortening
2/3 cup creamy peanut butter
4 cups confectioners' sugar
1/2 cup milk
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease a 15 x 10 x 1 inch baking pan.

To make base, cream 1/3 cup butter flavored shortening and 1/2 cup peanut butter in large bowl at medium speed in an electric mixer. Blend in brown sugar. Beat in eggs one at a time until creamy.

Combine all-purpose flour, baking powder and salt in a small bowl. Set aside. Combine 1/4 cup milk and 1 tsp. vanilla in measuring cup. Add dry ingredients and milk alternately to creamed mixture. Mix at low speed. Scrape the sides of the bowl frequently and beat until blended.

Spread batter into prepared pan and bake for 18 to 20 minutes. Let cool.

For Frosting: Cream 1/4 cup butter flavored shortening and 2/3 cup peanut butter in large bowl at medium speed of electric mixer. Add 4 cups of confectioners' sugar and 1/2 cup milk. Beat until fluffy. Spread on cooled cookie base. For drizzle melt chocolate pieces on very low heat in small saucepan. Drizzle chocolate from end of spoon back and forth over frosting. Cut into 2 inch squares. Refrigerate 15 to 20 minutes until chocolate is firm.

Puppy Chow

Ingredients

9 cups crispy rice cereal squares
1/2 cup peanut butter
1 cup semi-sweet chocolate chips
1 1/2 cups confectioners' sugar

Directions

In a saucepan over low heat, melt the chocolate; add peanut butter and mix until smooth.

Remove from heat, add cereal and stir until coated.

Pour powdered sugar into large plastic bag, add coated cereal and shake until well coated. Store in airtight container.

Delicious Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 1/4 cups packed light brown sugar
3/4 cup peanut butter
1 egg
3 tablespoons milk
1 tablespoon vanilla extract
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together shortening, brown sugar, and peanut butter until smooth. Stir in egg, milk, and vanilla. Combine flour, baking soda, and salt; stir into the peanut butter mixture until well blended. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Favorite Peanut Butter Cookies

Ingredients

1 1/4 cups creamy peanut butter
1 cup margarine
3/4 cup white sugar
3/4 cup packed light brown sugar
2 eggs
1/2 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the peanut butter, margarine, brown sugar and white sugar. Beat in the eggs and vanilla. Combine the flour, baking powder and baking soda; stir into the peanut butter mixture. Form dough into walnut sized balls and place them 2 inches apart onto ungreased cookie sheets. Dip a fork into flour and criss cross each cookie to flatten slightly.

Bake for 12 to 15 minutes in the preheated oven, until just lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Double-Peanut Double-Chocolate Chip Cookies

Ingredients

1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1 teaspoon baking powder
3/4 cup unsalted butter
1/2 cup peanut butter
1 cup white sugar
2 eggs
1 cup semisweet chocolate chips
1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl whisk together flour, cocoa powder, baking soda, and baking powder.

In another bowl with an electric mixer cream butter, peanut butter, and sugar until light and fluffy. Beat in eggs, 1 at a time, beating well after each addition. Beat in flour mixture and stir in chocolate chips and peanut butter chips.

Drop dough by level tablespoonfuls 2 inches apart onto buttered baking sheets and bake cookies in batches in the middle of oven 20 minutes. Cool cookies on racks. Cookies keep in airtight containers for about 5 days.

Quick Peanut Butter Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg
1 teaspoon baking soda

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix together the peanut butter, sugar, egg, and baking soda until well blended. Roll dough into 1 inch balls, and place on ungreased cookie sheets.

Bake for 6 to 8 minutes in the preheated oven. Cool on cookie sheets until set, before transferring to wire racks to cool completely.

Peanut Butter Cookie Cups

Ingredients

1 (17.5 ounce) package peanut butter cookie mix
36 miniature chocolate covered peanut butter cups, unwrapped

Directions

Prepare cookie mix according to package directions. Roll the dough into 1-in. balls. Place in greased miniature muffin cups. Press dough evenly onto bottom and up sides of each cup. Bake at 350 degrees F for 11-13 minutes or until set. Immediately place a peanut butter cup in each cup; press down gently. Cool for 10 minutes; carefully remove from pans.

Famous Peanut Caramel Candy Bars

Ingredients

1/4 cup light corn syrup
2 tablespoons butter
1 tablespoon vanilla extract
1/8 cup peanut butter
1 pinch salt
3 cups confectioners' sugar
35 individually wrapped caramels,
unwrapped
1 cup dry-roasted peanuts
2 cups milk chocolate chips

Directions

In a mixer, beat corn syrup, butter, vanilla, peanut butter and salt until smooth. Beat in confectioners' sugar a little at a time until fully incorporated and mixture forms a thick dough. Press into a 9x9 inch pan. Chill in refrigerator.

In a medium saucepan over low heat, melt caramels. Stir in peanuts. Pour over chilled layer and return to refrigerator until firm, 15 to 30 minutes.

In a small saucepan over low heat, melt chocolate chips. Cut chilled mixture into bars and dip in melted chocolate with a fork. Let cool on waxed paper at room temperature, or for 30 minutes in the refrigerator.

Pork Tenderloins with Asian Peanut Sauce

Ingredients

Crisco® Original No-Stick Cooking Spray
3 tablespoons Crisco® Vegetable Oil
Salt and pepper
2 (1 pound) boneless pork tenderloins
1/2 cup chicken broth
1/2 cup JIF® Creamy Peanut Butter
1/2 cup hoisin sauce
2 teaspoons minced fresh ginger
2 teaspoons minced garlic
Chives or scallion tops, sliced, for garnish

Directions

Heat oven to 375 degrees F. Spray a shallow roasting pan with no-stick cooking spray.

Heat oil in large skillet over medium high heat. Season tenderloins liberally with salt and pepper. Brown each tenderloin on all sides in skillet. Transfer meat to prepared roasting pan. Roast tenderloins for 15 minutes, or until instant-read thermometer reaches 160 degrees F.

Whisk chicken broth, peanut butter and hoisin sauce together in a small saucepan, over medium heat, until smooth. Stir in ginger and garlic. Remove from heat.

Transfer roasted meat from oven to cutting board. Tent with foil. Allow meat to rest for 10 minutes. Slice into medallions and serve drizzled with warm Asian Peanut Sauce and garnish with sliced chives or scallions.

Fluffy Peanut Butter Pie

Ingredients

1/3 cup butter
1 cup semisweet chocolate chips
2 1/2 cups crispy rice cereal

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
3 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup heavy whipping cream, whipped
2 teaspoons chocolate syrup

Directions

To Make Crust: In a heavy saucepan, over low heat, melt butter and chocolate chips. Remove from heat. Gently stir in rice cereal until all pieces are completely coated.

Press mixture into bottom and up sides of a lightly greased 9 inch pie pan. Let chill for 30 minutes.

To Make Filling: In a large bowl, beat cream cheese until fluffy. Beat in condensed milk and peanut butter to cream cheese until smooth. Stir in lemon juice and vanilla, then fold in whipped cream.

Pour mixture into pie crust. Drizzle syrup over top of pie; gently swirl with a spoon. Cover and refrigerate pie for 4 hours or until set. Refrigerate leftovers.

Peanut Crunch Bars

Ingredients

1 cup white sugar
1 cup corn syrup
1 1/2 cups crunchy peanut butter
5 cups high protein crisp rice and wheat cereal
1 cup white sugar
1/4 cup unsweetened cocoa powder
1/4 cup milk
1/4 cup butter

Directions

Combine 1 cup of sugar and corn syrup; bring to a boil but do not cook.

Add peanut butter and cereal.

Put in 8 x 4 inch pan and pack down. Cool and frost if desired.

To make Frosting: Combine last 4 ingredients and boil 1 minute; beating well. Frost and cut into bars.

No Bake Cereal Bars

Ingredients

4 cups toasted oat cereal
2 cups crispy rice cereal
2 cups dry-roasted peanuts
2 cups candy-coated milk
chocolate pieces
1 cup light corn syrup
1 cup white sugar
1 1/2 cups creamy peanut butter
1 teaspoon vanilla extract

Directions

In a large bowl, toss together the toasted oat cereal, rice cereal, peanuts and chocolate pieces; set aside. Grease a 10x15 inch jellyroll pan.

In a medium saucepan over medium heat, stir together the corn syrup and sugar. Bring the mixture to a boil and cook until sugar is completely dissolved. Remove from heat and quickly stir into the peanut butter and vanilla. Pour the mixture into the bowl with the cereal mixture and mix well. Press into the prepared pan. Let stand until set. Cut into bars and serve.

All That's Good Cookies

Ingredients

1 1/4 cups white sugar
1 cup packed brown sugar
1 cup butter
2 eggs
1/2 cup chocolate syrup
3 teaspoons vanilla extract
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tablespoon baking soda
2 tablespoons peanut butter chips
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the white sugar, brown sugar and butter. Stir in the eggs and vanilla until well blended, then stir in the chocolate syrup. Sift together the flour, cocoa and baking soda, stir into the chocolate mixture until just combined. Finally, stir in the peanut butter chips and chocolate chips.

Drop by teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Remove to cool on wire racks.

Peanut Sauce I

Ingredients

1 cup natural peanut butter
1 cup hot water
1/2 cup distilled white vinegar
1/4 cup tamari
1/4 cup molasses
1 teaspoon ground cayenne
pepper

Directions

In a small saucepan, whisk together peanut butter and water over low heat. Stir in vinegar, tamari, molasses, and cayenne pepper. Heat through, but do not simmer or boil; cooking can cause the sauce to curdle.

Peanut Butter Ice Cream Pie I

Ingredients

9 graham crackers, crushed
3/4 cup salted peanuts, finely
chopped
1/4 cup white sugar
1/4 cup butter, melted
1 quart vanilla ice cream, softened
1/2 cup crunchy peanut butter
1/4 cup chopped salted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, mix together crushed graham crackers, 3/4 cup finely chopped peanuts, and sugar. Stir in melted butter or margarine. Press mixture into a 9 inch pie plate.

Bake crust in preheated oven for 8 minutes. Chill.

In a medium mixing bowl, mix ice cream and peanut butter together on medium-low speed until combined. Pour mixture into chilled crust. Sprinkle with 1/4 cup chopped peanuts. Freeze for at least 6 hours. Remove from freezer 10 minutes before serving.

Best Ever Chocolate-Free Blondies

Ingredients

3 1/8 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
(optional)
1 cup unsalted butter
2 1/3 cups packed brown sugar
3 eggs, beaten
2 teaspoons vanilla extract
3 cups peanut butter chips
1 cup chopped pecans, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon (if desired); set aside.

In a large saucepan over low heat, melt butter. Stir in the brown sugar until dissolved and remove from heat. Allow the mixture to cool. Beat eggs into the mixture one at a time then stir in the vanilla. Mix in the sifted ingredients one third at a time, mixing just enough to blend. Fold in peanut butter chips and pecans. Spread the batter evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven for chewy blondies, or 35 to 40 minutes for drier, firmer blondies. When done, you can either let them cool and cut into squares for serving, or you can scoop out a hot blondie and cover with vanilla ice cream for a real treat.

JIF® Peanut Butter Bunny Crisp Cake

Ingredients

6 tablespoons butter or margarine
2 (10 ounce) packages
marshmallows
2 cups Jif® Creamy Peanut Butter
10 cups crisp rice cereal
CRISCO® No-Stick Cooking
Spray
Smucker's® Jelly Beans
Licorice, gum drops, or decorative
candy

Glaze (optional)
1/2 cup butter or margarine
1/2 cup brown sugar, packed
2 tablespoons milk
1 teaspoon vanilla
2 1/2 cups sifted powdered sugar

Directions

In a large saucepan, melt butter over low heat. Add marshmallows. Stir until completely melted and remove from heat.

Stir in JIF® and mix well to incorporate.

Add rice crisp cereal and stir until well coated.

Press into two 9-inch pans, well coated with CRISCO® No-Stick Cooking Spray, and allow to cool.

Cut ears and bow tie from one cake. This is done by cutting two football-shaped ears from the top and bottom of one cake layer, leaving a bow-tie-shaped piece in the middle.

Position two ears at top of whole round cake and place bow tie under face.

Apply optional glaze, if desired. Decorate with SMUCKER'S® Jelly Beans, marshmallows, licorice and gum drops or any of your favorite cake decorations.

Make Ahead Peanut Butter Cookies

Ingredients

2 cups Make Ahead Cookie Mix
1 cup packed brown sugar
1/3 cup shortening
1/2 cup peanut butter
1/2 teaspoon vanilla extract
1 egg

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine 2 cups of Make Ahead Cookie Mix with brown sugar, shortening, peanut butter, vanilla, and egg.

Shape dough into balls. Place dough on ungreased cookie sheets. Flatten with a fork. Bake 7-11 minutes.

Peanut Butter and Jelly Oat Bars

Ingredients

1 cup firmly packed dark brown sugar
3/4 cup Butter Flavor Crisco® Stick, plus additional for greasing
1/2 cup Jif® Creamy Peanut Butter
2 1/8 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 1/2 cups oats (quick, uncooked)
1/3 cup water
1 cup SMUCKER'S® Strawberry Preserves

Directions

Preheat oven to 400 degrees F. Grease 13 x 9 x 2-inch pan with CRISCO® shortening.

Combine brown sugar, CRISCO® shortening and JIF® Peanut Butter in large bowl. Beat on medium speed of electric mixer until well blended.

Combine flour, salt and baking soda. Add gradually to creamed mixture at low speed. Beat until well blended. Stir in oats with spoon. Mix until well blended. Stir in water 1 tablespoon at a time.

Press half the dough into bottom of greased pan and spread SMUCKER'S® preserves over it. Flatten small amounts of remaining dough between hands. Place on preserves and arrange so dough sections touch. Fill in any spaces with dough so preserves are completely covered.

Bake for 25-30 minutes or until golden brown and edges are slightly brown. Do not over-bake. Cut while warm into bars about 2 1/2 x 2 inches.

Special Cereal Bars I

Ingredients

1 cup white sugar
1 cup light corn syrup
1 1/2 cups peanut butter
7 cups high protein crisp rice and wheat cereal
1 cup peanut butter chips
1 cup semi-sweet chocolate chips

Directions

Grease a 9 x 13 inch pan.

In a large sauce pan, combine sugar and light corn syrup. Cook over medium heat until boiling. Stir in peanut butter until smooth. Remove from heat and stir in the cereal. Pat the cereal mixture into the greased pan.

Melt peanut butter and chocolate chips over a double boiler or in the microwave. Spread the melted mixture over the cereal bars and refrigerate to set.

Onesy-Twosy Cookies

Ingredients

- 1 cup butter flavored shortening
- 1 cup peanut butter
- 1 cup white sugar
- 1 cup packed dark brown sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 2 teaspoons baking soda
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup chopped salted peanuts

Directions

Cream the shortening, peanut butter, white sugar, brown sugar and vanilla together. Blend for 3 minutes. Add in the eggs one at a time, beating well after each addition.

Sift the baking soda, flour and salt together. Add the flour mixture to the peanut butter mixture and mix to combine. Stir in the chopped nuts. Cover and chill dough for 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Pinch off 1 inch balls of the dough and place on an ungreased baking sheet. Press tops with floured fork tines. Bake at 350 degrees F (190 degrees C) for 10 to 12 minutes or until edges are golden but the center is still soft. Allow to cool for 2 minutes on the sheet then remove to a rack to continue cooling.

Peanut Butter Candy

Ingredients

1 cup peanut butter
1 cup corn syrup
1 1/4 cups milk powder
1 1/4 cups confectioners' sugar

Directions

In a large bowl, mix the peanut butter and corn syrup until well blended. Stir in the milk powder and confectioners' sugar until smooth. Roll tablespoons of dough into balls and set on waxed paper. Store in the refrigerator.

Peanut Butter Chocolate Bombshell

Ingredients

CREPES

4 eggs, beaten
1 1/3 cups milk
2 tablespoons butter, melted
1 cup all-purpose flour
2 tablespoons white sugar
1/2 teaspoon salt

FILLING

1 cup white sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
2 1/4 cups milk
2 ounces unsweetened chocolate,
chopped
3 eggs, beaten
2 teaspoons vanilla extract
2 tablespoons butter
12 peanut butter cookies,
crumbled

Directions

For crepes: In a large bowl, combine 4 eggs, 1 1/3 cups milk, melted butter, 1 cup flour, 2 tablespoons sugar and 1/2 teaspoon salt. Stir until smooth. In a medium skillet or crepe pan over medium-high heat, spoon a few tablespoons of batter and tilt pan to cover completely. Cook, turning once, until golden, 2 minutes. Repeat to make 6 crepes.

For filling: In a medium saucepan over medium-high heat, combine 1 cup sugar, 3 tablespoons flour and 1/4 teaspoon salt. Gradually stir in 2 1/4 cups milk and chocolate, until chocolate melts and mixture thickens. Remove from heat and stir in 3 eggs. Return to heat and cook 2 minutes more, stirring constantly, until mixture coats the back of a metal spoon. Remove from heat and stir in vanilla and 2 tablespoons butter. Fold in cookie pieces.

Line a 12x15 inch loaf pan with two or three overlapping crepes. Pour filling into lined pan. Cover with two or three crepes. Wrap tightly in plastic wrap and refrigerate 8 hours or overnight.

To serve, place pan in hot water for 1 minute. Remove plastic wrap and place serving plate over pan. Grip pan and plate and invert. Remove pan. Frost if desired.

Spicy African Yam Soup

Ingredients

1 teaspoon vegetable oil
1 small onion, chopped
1 large sweet potato, peeled and diced
1 clove garlic, minced
4 cups chicken broth
1 teaspoon dried thyme
1/2 teaspoon ground cumin
1 cup chunky salsa
1 (15.5 ounce) can garbanzo beans, drained
1 cup diced zucchini
1/2 cup cooked rice
2 tablespoons creamy peanut butter

Directions

Heat the oil in a stockpot over medium heat. Saute onion, sweet potato, and garlic until onion is soft. Turn down heat if necessary to prevent burning.

Stir in the chicken broth, thyme and cumin. Bring to a boil, cover and simmer for about 15 minutes. Stir in salsa, garbanzo beans and zucchini. Simmer until tender, about 15 minutes.

Stir in the cooked rice and peanut butter until the peanut butter has dissolved. Serve hot with pita chips and a green salad.

Quick and Easy Peanut Butter Oatmeal

Ingredients

1/3 cup old-fashioned oats
2 teaspoons ground flax seed
1/4 teaspoon salt
2/3 cup water
1/4 cup egg whites
1 tablespoon peanut butter
1 teaspoon brown sugar, or to taste
ground cinnamon
milk as needed (optional)

Directions

Place oats in microwave-safe container that can hold at least 4 cups. Stir in the flaxseed and salt. Whisk together the water and egg whites, pour over the oats and stir gently until just combined. Microwave on MEDIUM power for 4-6 minutes (depending on your microwave).

Remove bowl from the microwave, and stir in the peanut butter, sugar, and cinnamon. If the oatmeal becomes too stiff, soften with a small amount of milk. Serve warm.

Peanut Butter Temptations II

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup peanut butter
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
36 miniature chocolate covered
peanut butter cups, unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the brown sugar, white sugar and butter. Stir in the peanut butter, then the egg and vanilla. Sift together the flour, baking soda and salt, stir into the peanut butter mixture until the dough comes together. Shape into 1 inch balls and press them into the cups of an unprepared mini muffin pan.

Bake for 8 to 10 minutes in the preheated oven. As soon as the cookies come out of the oven, press a mini chocolate covered peanut butter cup down into the center of each cookie until only the top is showing. Allow the cookies to cool completely before removing from their pans.

Peanut Butter Marshmallow Bars

Ingredients

1/2 cup Butter Flavor CRISCO®
All-Vegetable Shortening, plus
additional for greasing
1/4 cup firmly packed light brown
sugar
1/2 cup JIF® Extra Crunchy
Peanut Butter
1/4 cup granulated sugar
1 egg
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup JIF® Creamy Peanut
Butter
4 cups miniature marshmallows
1/2 cup chocolate flavored syrup

Directions

Preheat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening.

For cookie base, combine brown sugar, shortening, JIF® Extra Crunchy Peanut Butter, granulated sugar and egg in a large bowl. Beat at medium speed of electric mixer until well blended.

Combine flour, baking powder and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Cover. Refrigerate for 15 minutes. Press chilled cookie base into prepared dish. Bake for 20 minutes or until light brown. Do not over-bake. Cool 2-3 minutes.

For topping, place JIF® Creamy Peanut Butter in microwave-safe measuring cup. Microwave at HIGH for 1 minute. Pour over baked surface. Spread to cover. Cover with marshmallows. Drizzle chocolate syrup over marshmallows. Return to oven. Bake 5 minutes or until marshmallows are light brown. Do not over-bake. Loosen from sides of dish with knife. Remove dish to cooling rack. Cool completely. Cut with sharp greased knife into bars about 2x2 inches.

Dad's Favorite Peanut Butter Cookies

Ingredients

1/2 cup shortening
1/2 cup crunchy peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions

Cream together the shortening, peanut butter and sugars. Beat in egg. Combine the flour, baking soda, baking powder and salt; gradually stir into the peanut butter mixture. Cover and refrigerate dough for at least one hour.

Preheat oven to 375 degrees F (190 degrees C). Make small balls of dough. Flatten with fork dipped in flour to form cross-wise pattern.

Bake for 10-12 minutes in the preheated oven, or until just set. Remove from baking sheets to cool on wire racks.

Peanut Butter Cup Ice Cream

Ingredients

1/4 cup sugar
3 eggs
1 cup whole milk
3/4 cup peanut butter
3/4 cup sweetened condensed milk
1/2 cup half-and-half cream
2 teaspoons vanilla extract
12 miniature peanut butter cups, chopped

Directions

In a medium bowl, beat the sugar and eggs with an electric mixer until thick, about 3 minutes. Set aside. Pour milk into a small saucepan, and bring to a simmer over low heat. Gradually drizzle the hot milk into the eggs while whisking vigorously. Then pour the whole mixture into the saucepan. Cook over low heat, stirring constantly, until thick enough to coat the back of a metal spoon. Do not boil.

Remove from heat, and whisk in peanut butter. Allow to cool slightly, then whisk in the sweetened condensed milk, half-and-half and vanilla. Cover and refrigerate until chilled.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. Fold in peanut butter cups when mixture is still soft, then transfer to a container, and freeze until solid.

Jif® Peanut Butter Blossoms

Ingredients

1/2 cup CRISCO® Butter
Shortening
1/2 cup JIF® Creamy Peanut
Butter
1/2 cup firmly packed brown
sugar
1/2 cup sugar
1 large egg
2 tablespoons milk
1 teaspoon vanilla
1 3/4 cups PILLSBURY BEST® All
Purpose Flour
1 teaspoon baking soda
1/2 teaspoon salt
Sugar
48 foil-wrapped milk chocolate
pieces, unwrapped

Directions

Preheat oven to 375 degrees F.

Cream together shortening, peanut butter, brown sugar and 1/2 cup sugar. Add egg, milk and vanilla. Beat well.

Sire together flour, baking soda and salt. Add to creamed mixture. Beat on low speed until stiff dough forms.

Shape into 1-inch balls. Roll in sugar. Place 2 inches apart on ungreased cookie sheet.

Bake for 10 to 12 minutes or until golden brown.

Top each cookie immediately with an unwrapped chocolate piece, pressing down firmly so that cookie cracks around edge. Remove from cookie sheets to cool.

Peanut Butter Popcorn

Ingredients

2 (3.5 ounce) packages
microwave popcorn, popped
1/2 cup margarine
3/4 cup brown sugar
1/4 cup peanut butter
20 large marshmallows

Directions

Pour popcorn into a large bowl. In a glass or plastic bowl, combine the margarine, brown sugar, and marshmallows. Cook at 1 minute intervals in the microwave, stirring between each time, until the mixture is melted and smooth. Stir in the peanut butter until well blended. Pour the melted mixture over the popcorn, and stir quickly to coat the corn before it cools.

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter, melted
1/2 cup creamy peanut butter
1 (7 ounce) jar marshmallow
creme

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together cake mix and butter. Set aside 1 1/2 cups of the mixture, and press remainder into the bottom of an ungreased 9x13 inch baking pan. In a medium bowl, stir together peanut butter and marshmallow creme; spread over the crust in the pan. Crumble remaining cake mix mixture over top.

Bake 20 minutes in the preheated oven. Cool, and cut into squares to serve.

Scotcharoos

Ingredients

1 cup light corn syrup
1 cup white sugar
1 1/2 cups peanut butter
6 cups crisp rice cereal
1/2 cup butterscotch chips
1/2 cup semisweet chocolate chips

Directions

Generously butter a 9x13 inch baking pan. Set aside.

In a large pot, mix together corn syrup, sugar, and peanut butter. Cook over medium heat, stirring until peanut butter melts. Bring mixture to a boil. Remove from heat, and stir in crisp rice cereal.

Transfer mixture into a well buttered 9x13 inch pan. With your hands well buttered, pat it down into pan.

In a medium saucepan, over medium low heat, melt chocolate chips and butterscotch chips until smooth. Spread over top of bars and let bars cool. Cut into squares.

Magic Peanut Butter Middles

Ingredients

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup butter, softened
1/4 cup peanut butter
1 teaspoon vanilla extract
1 egg
3/4 cup confectioners' sugar
3/4 cup peanut butter

Directions

In small bowl blend flour, cocoa and baking soda. Mix until well blended.

In large bowl beat sugar, butter or margarine and 1/4 cup peanut butter, until light and fluffy. Add vanilla and egg, beat. Stir in flour mixture until blended. Set aside.

To make Filling: Combine confectioner's sugar and 3/4 cup peanut butter. Blend well.

Roll filling into 30 - 1 inch balls. For each cookie, with floured hands, shape about 1 Tablespoon of dough around 1 peanut butter ball, covering completely. Place 2 inches apart on an ungreased cookie sheet. Flatten with glass dipped in sugar.

Bake at 375 degrees F (190 degrees C) for 7-9 minutes. When cookies are done, they should be set and slightly cracked.

Peanut Butter-Chocolate Banana Cream Pie

Ingredients

35 NILLA Wafers, finely crushed
1/4 cup butter, melted
2 medium bananas, halved
lengthwise, quartered
2 squares BAKER'S Semi-Sweet
Chocolate, divided
1/2 cup peanut butter
2 cups milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding
2 cups COOL WHIP Whipped
Topping, divided
2 tablespoons PLANTERS Salted
Peanuts, coarsely chopped

Directions

Preheat oven to 350 degrees F. Mix wafer crumbs and butter until well blended; press firmly onto bottom and up side of 9-inch pie plate. Bake 5 to 8 min. or until golden brown. Cool completely; top with bananas.

Make chocolate curls from 1/2 square of the chocolate; reserve for garnish. Microwave remaining chocolate and the peanut butter on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Drizzle over bananas; set aside. Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping. Spread over bananas; top with remaining 1 cup whipped topping.

Refrigerate at least 3 hours or overnight. Top with chocolate curls and peanuts just before serving. Store leftover pie in refrigerator.

Whole Wheat Cereal Bars

Ingredients

1/2 cup brown sugar
1/2 cup honey
1/2 cup peanut butter
3 cups coarsely chopped
shredded whole wheat cereal
biscuits
3/4 cup raisins

Directions

Combine brown sugar, honey, and peanut butter in a microwave-safe glass or ceramic bowl. Melt the peanut butter mixture microwave in 30 second intervals, stirring after each melting, for 1 to 2 minutes (depending on your microwave). Stir in cereal and raisins.

Press cereal mixture into an 8 inch square pan sprayed with non-stick spray. Cool and cut into bars.

Baseball Bars

Ingredients

2/3 cup butter
1 cup packed brown sugar
1/4 cup light corn syrup
1/4 cup crunchy peanut butter
1 teaspoon vanilla extract
4 cups quick cooking oats
2 cups semisweet chocolate chips
2 cups butterscotch chips
2/3 cup crunchy peanut butter
1 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 9 inch baking pan.

In a saucepan over medium heat melt the butter, brown sugar and corn syrup together. Stir in 1/4 cup of the peanut butter and the vanilla. Mix well and stir in the oats. Press the mixture into the bottom of the prepared pan.

Bake at 375 degrees F (190 degrees C) for 15 minutes.

To Make Topping: In the top half of a double boiler melt the chocolate chips and butterscotch chips together. Stir in 2/3 cup of the peanut butter and the chopped nuts. Stir until well blended.

Spread the topping over the still warm cooked bars. Sprinkle with additional chopped nuts, if desired. Let bars cool on a rack then refrigerate. Cut into bars once chilled.

Chocolate Balls

Ingredients

1 cup peanut butter
3/4 cup confectioners' sugar
1 cup graham cracker crumbs
2 cups semisweet chocolate chips
3 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon shortening

Directions

In a medium bowl, mix together the peanut butter and confectioners' sugar until smooth. Stir in graham cracker crumbs until well blended. Form the dough into 1 inch balls by rolling in your hands, or by using a cookie scoop.

Melt the semisweet chocolate chips, semisweet chocolate squares, and the shortening in the top half of a double boiler. Use a fork to dip the balls into the melted chocolate, and place on wax paper to cool until set.

Chewy Peanut Butter Bars

Ingredients

1/2 cup butter, softened
2/3 cup packed brown sugar
2 egg yolks
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
3 cups miniature marshmallows
TOPPING:
2/3 cup light corn syrup
1/4 cup butter
1 (10 ounce) package peanut
butter chips
2 teaspoons vanilla extract
2 cups crisp rice cereal
2 cups salted peanuts

Directions

In a mixing bowl, cream butter and sugar. Add egg yolks and vanilla; mix well. Combine flour, baking powder, salt and baking soda; add to creamed mixture and mix well. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12-15 minutes or until golden. Sprinkle with marshmallows return to oven just until marshmallows begin to puff, about 2 minutes. Cool. Meanwhile, combine corn syrup, butter, chips and vanilla in a large saucepan; cook and stir over low heat until chips are melted and mixture is smooth. Remove from the heat; stir in cereal and peanuts. Evenly spread warm topping over marshmallow layer. Refrigerate until set.

Buckeye Balls

Ingredients

1/2 cup butter, melted
1 pound confectioners' sugar
1 1/2 cups peanut butter
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
1 tablespoon shortening

Directions

Combine the melted butter or margarine, confectioners' sugar, peanut butter and the vanilla together and mix well. Refrigerate for 1 hour or until firm. Roll into 1 inch balls and place on waxed paper.

In the top half of a double boiler melt the chocolate chips and shortening, stirring constantly. Use a toothpick to dip balls into the melted chocolate, leaving a small uncovered area so balls resemble buckeyes. Place balls on waxed paper. Use fingers to blend in toothpick holes. Refrigerate until chocolate is firm. Enjoy!

Peanuttiest Peanut Butter Cookies

Ingredients

1 1/2 cups packed brown sugar
1 cup confectioners' sugar
1 cup peanut butter
1 cup butter, softened
1 1/2 cups all-purpose flour
1 cup rolled oats
2 eggs
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon vanilla extract
1/4 cup real maple syrup
1 cup peanut butter chips
1/2 cup crushed peanuts

Directions

With an electric mixer, combine peanut butter, butter, vanilla extract, syrup, and eggs.

In another bowl, mix sugars, flour, oats, salt, and baking powder. When the dry ingredients are mixed, fold dry mixture into the earlier (wet) mixture.

Add crushed peanuts and peanut butter chips to the dough.

Roll dough into balls, pressing slightly with a fork. Bake at 350 degrees F (175 degrees C) for 12-15 minutes, until cookies are slightly browned.

Peanut Butter Eggs

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
1 (18 ounce) jar creamy peanut butter
1 teaspoon vanilla extract
1 (2 pound) package confectioners' sugar
2 cups flaked coconut
6 cups semisweet chocolate chips
1/3 cup shortening

Directions

In a large mixing bowl, beat cream cheese, butter, peanut butter and vanilla until smooth. Beat in sugar. Stir in coconut if desired. Form rounded tablespoonfuls into egg shapes. Place on waxed paper-lined baking sheets. Chill for 30 minutes.

In a microwave-safe bowl or heavy saucepan, melt chocolate chips and shortening; stir until smooth. Dip eggs until coated; place on waxed paper to harden.

For more decorative eggs, place about 1/4 cup melted chocolate in a small plastic bag. Cut a hole in the corner of the bag; pipe chocolate over tops of eggs. Store in the refrigerator.

Nutty Snack Mix

Ingredients

1/4 cup butter
1/4 cup JIF® Creamy Peanut Butter or JIF® Creamy Peanut Butter & Honey
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
4 cups honey and nut breakfast cereal
1 cup mixed nuts
1 cup mini pretzels
Cayenne pepper, to taste (optional)

Directions

Heat oven to 350 degrees F. Line rimmed baking sheet with foil.

Combine butter, peanut butter, vanilla and cinnamon in a microwave-safe bowl. Microwave on HIGH (100% power) 35 to 45 seconds, stirring until well blended.

Combine cereal, mixed nuts and pretzels in large bowl. Pour butter mixture over cereal mixture. Toss well to coat. Spread mixture evenly on foiled baking sheet.

Bake 10 to 12 minutes, stirring occasionally. Cool. Sprinkle lightly with cayenne pepper, if desired. Toss. Store in resealable food storage bag.

Toffee Dessert

Ingredients

1 (1.4 ounce) bar chocolate covered toffee
1 (1.6 ounce) bar chocolate covered crispy peanut butter flavored candy
1 cup crushed saltine crackers
2 cups crushed graham crackers
1/2 cup butter, melted
1 (5.1 ounce) package instant vanilla pudding mix
1 (5.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (12 ounce) container frozen whipped topping, thawed
1 (8 ounce) container frozen whipped topping, thawed

Directions

Place the chocolate covered toffee bar and chocolate covered crispy peanut butter flavored candy bar in the freezer and let freeze 8 hours or overnight.

In a medium bowl, mix together the saltine crackers, graham crackers, and melted butter. Press the mixture into the bottom of a 9x13 inch pan to make a crust. Chill crust in the refrigerator while you make the filling.

In a large bowl, beat together the instant vanilla pudding mix, instant chocolate pudding mix, and milk. Fold in 12 ounces frozen whipped topping. Spread the filling over the prepared crust. Cover the filling with the remaining frozen whipped topping.

Crush the frozen chocolate covered toffee bar and chocolate-covered crispy peanut butter flavored candy bar. Sprinkle the dessert with the crushed candy bars. Cover and refrigerate until ready to serve.

Oatmeal Peanut Butter Bars

Ingredients

1 cup peanut butter
1/2 cup packed brown sugar
1/2 cup corn syrup
1/3 cup butter
2 teaspoons vanilla extract
3 1/3 cups rolled oats
1/2 cup flaked coconut
1/2 cup sunflower seeds
1/2 cup raisins
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl stir together the peanut butter, the butter or margarine, the brown sugar, the syrup and the vanilla until smooth.

Add all the other ingredients. Stir well.

Press the mixture into 13 x 9 inch greased pan. Bake for 20-25 minutes. Let cool on wire rack before cutting into bars.

Health Balls I

Ingredients

3/4 cup natural peanut butter
3/4 cup honey
1/2 cup granola
1/2 cup crisp rice cereal
1/2 cup semisweet chocolate
chips
1/2 cup chopped walnuts
1/2 cup raisins
1/2 cup graham cracker crumbs
1/2 cup shredded coconut

Directions

Heat honey and peanut butter together over low heat until creamy. Remove from heat and cool.

Mix the rest of the ingredients into the honey/peanut butter mixture, except coconut. Shape into balls. Roll in coconut and refrigerate or eat right away.

Doggie Biscuits I

Ingredients

1 1/2 cups whole wheat flour
1/2 cup all-purpose flour
1/2 cup cornmeal
1/2 cup rolled oats
1 1/2 cups water, or as needed
1/2 cup canola oil
2 eggs
3 tablespoons peanut butter
2 tablespoons vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Mix together whole-wheat flour, all-purpose flour, cornmeal and oats. Make a well in the center of the dry ingredients and gradually pour in water, oil, eggs, peanut butter and vanilla. Mix well.

On a flat surface use a rolling pin to roll out the dough. Cut the dough into dog biscuit shapes using a cookie cutter. Place the biscuits onto the prepared cookie sheet.

Bake the cookies for 20 minutes. After the biscuits have cooked 20 minutes turn off the oven off but let the biscuits remain inside the oven for another 20 minutes to harden.

Soft Peanut Butter Cookies

Ingredients

1/2 cup margarine, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups all-purpose flour

Directions

Combine margarine, peanut butter, sugars, egg, and vanilla. Blend together very well.

Add flour, baking soda and salt with mixer. Chill dough 15 minutes in the refrigerator. Roll into balls by hand.

Place on sprayed cookie sheet and bake in a preheated 350 degrees F (175 degrees C) oven until edges very lightly browning (about 7 to 10 minutes). Don't overcook. We store them in a plastic storage containers, and they stay soft!

Peanut Butter Balls VI

Ingredients

1/2 cup unsalted butter
1/2 cup peanut butter
1/3 cup white sugar
2 teaspoons water
2 teaspoons vanilla extract
2 cups sifted all-purpose flour
1 cup chopped pecans
1/2 cup confectioners' sugar

Directions

In a medium bowl, cream the butter, peanut butter and sugar together. Stir in vanilla and flour, mix well. Then stir in pecans. Cover dough and chill for 3 hours or overnight.

Preheat oven to 325 degrees F (165 degrees C).

Roll cookie dough into walnut sized balls and place them on an unprepared cookie sheet. Bake for 15 to 20 minutes in the preheated oven. Cool slightly, then roll in confectioners' sugar.

Peanut Butter Cookies from the Forties

Ingredients

1/2 cup peanut butter
1/2 cup butter, softened
1/2 cup brown sugar
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions

In a medium bowl, cream together the peanut butter, butter and brown sugar until smooth. Beat in the egg. the flour, baking soda, baking powder and salt; stir into the peanut butter mixture. Cover dough and chill for at least one hour.

Preheat the oven to 375 degrees F (190 degrees C). Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Flatten balls with a fork. Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Blossoms II

Ingredients

1 cup shortening
1 cup peanut butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1/4 cup milk
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 cup white sugar for decoration
2 (9 ounce) bags milk chocolate
candy kisses, unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, peanut butter, brown sugar, and 1 cup white sugar until smooth. Beat in the eggs one at a time, and stir in the milk and vanilla. Combine the flour, baking soda, and salt; stir into the peanut butter mixture until well blended. Shape tablespoonfuls of dough into balls, and roll in remaining white sugar. Place cookies 2 inches apart on the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from oven, and immediately press a chocolate kiss into each cookie. Allow to cool completely; the kiss will harden as it cools.

Peanut Butter Chip Chocolate Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
3/4 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla. Combine the flour, cocoa, baking soda and salt, stir into the creamed mixture. Finally, fold in the peanut butter chips. Drop cookies by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until set. Cool on wire racks.

Eggless Chocolate Peanut Butter Cookies

Ingredients

2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter, softened
1 cup sugar
2 tablespoons brown sugar
1/2 teaspoon vanilla extract
1/4 cup cocoa powder
1/3 cup peanut butter
1/2 cup milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, baking powder, and salt. Set aside.

Cream together butter, sugar, and brown sugar in a large bowl. Mix in vanilla extract and cocoa powder, then add peanut butter, and stir until smooth. Gradually mix in the sifted ingredients until well blended. Pour milk into dough, and stir until fully combined.

Drop dough by heaping teaspoons onto ungreased baking sheets. Bake in the preheated oven until edges are lightly browned, 11 to 13 minutes. For a crunchier cookie, bake an additional minute or two.

Happy Dreams Cookies

Ingredients

2 egg whites
2/3 cup white sugar
1/2 cup chopped walnuts
1/2 cup peanut butter chips
1/2 cup semi-sweet chocolate chips
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees). Line baking sheets with foil.

Beat the egg whites until creamy. Gradually beat in the sugar and beat until stiff peaks form. Fold in the peanut butter chips, chocolate chips and walnuts. Fold in the vanilla. Drop by teaspoonfuls onto the prepared baking sheets.

Put them in the preheat 375 degrees F (190 degrees C) oven, turn off oven and go to bed. Cookies will be ready in the morning. Happy Dreams!

Gobble Up Granola Snacks

Ingredients

2 1/2 cups crispy rice cereal
2 cups quick-cooking oats
1/2 cup raisins
1/2 cup packed brown sugar
1/2 cup light corn syrup
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract

Directions

In a large bowl, stir together the rice cereal and oats. Set aside. Grease a 9x13 inch baking dish with cooking spray.

Combine the brown sugar and corn syrup in a small saucepan over medium heat. Heat just until boiling, then remove from heat and stir in peanut butter and vanilla until smooth. Pour over the cereal and oat mixture, and mix well.

Press into the prepared pan using the back of a large spoon. Allow to cool, then cut into squares.

Peanut Butter Cookies VI

Ingredients

1/2 cup margarine
1/2 cup peanut butter
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the margarine, peanut butter, and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the peanut butter mixture. Drop by rounded spoonfuls onto the unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Do not overbake: cookies will be soft and chewy. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Flourless Peanut Butter Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine ingredients and drop by teaspoonfuls on cookie sheet. Bake for 8 minutes. Let cool. Recipe doesn't make very many, so you could double recipe as you desire.

Peanut Blossom Cookies from EAGLE BRAND®

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3/4 cup Jif® Creamy Peanut
Butter
2 cups packaged biscuit mix
1 teaspoon vanilla extract
1/3 cup sugar
65 solid milk chocolate candy
pieces, unwrapped

Directions

Preheat oven to 375 degrees. In large mixing bowl, beat sweetened condensed milk and peanut butter until smooth. Add biscuit mix and vanilla; mix well.

Shape into 1 inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets.

Bake 6 to 8 minutes or until lightly browned around edges (do not overbake). Immediately press a candy drop in center of each cookie. Cool. Store tightly covered at room temperature.

JIF® Irresistible Peanut Butter Cookies

Ingredients

1 1/4 cups firmly packed light brown sugar
3/4 cup JIF® Peanut Butter
1/2 cup Butter Flavor CRISCO® Stick
3 tablespoons milk
1 tablespoon vanilla
1 egg
1 3/4 cups sifted all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat oven to 375 degrees F. Place sheets of foil on countertop for cooling cookies.

Combine brown sugar, JIF® peanut butter, shortening, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

Combine flour, baking soda and salt. Add to creamed mixture at low speed. Mix just until blended.

Drop by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheet. Flatten slightly in crisscross pattern with tines of fork.

Bake one baking sheet at a time for 7-8 minutes or until set and just beginning to brown. Do not over-bake. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Peanut Butter and Chocolate Candy Cake

Ingredients

- 4 eggs
- 1 teaspoon vanilla extract
- 1 pinch salt
- 2 cups white sugar
- 2 cups all-purpose flour
- 1 cup milk
- 2 teaspoons baking powder
- 2 teaspoons butter, melted
- 1 cup peanut butter
- 2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one sheet cake pan or one cookie sheet with 1 inch sides.

In a large bowl, beat eggs until lemon colored. Add vanilla and salt. Stir in sugar, flour, milk, baking powder, and melted butter or margarine.

Bake for 20 to 25 minutes. Do not overbake.

While the cake is still warm, spread with peanut butter. Immediately sprinkle with chocolate morsels, and put the pan back into the oven to melt the chocolate. Spread the chocolate evenly over the peanut butter. Refrigerate until chocolate is set. Alternatively, you can let the peanut butter cool and harden. Later, melt the chocolate, and spread it on the cake. It comes out in two distinct peanut butter and chocolate layers that way.

Peanut Butter Ice Cream Pie II

Ingredients

1 quart chocolate ice cream,
softened
1/2 (16 ounce) jar crunchy peanut
butter
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, mix ice cream and peanut butter together. Pour into pie crust and freeze until ice cream is firm. Serve and enjoy!

Chocolate Peanut Butter Bars I

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
2/3 cup packed brown sugar
1/4 teaspoon salt
1/4 teaspoon baking soda
2/3 cup butter, softened
2 eggs
1/2 teaspoon vanilla extract
1/4 cup butter
3/4 cup chopped, unsalted dry-roasted peanuts
1 1/4 cups confectioners' sugar
1 1/2 cups peanut butter
1/2 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

To make Pastry: Cream together 2/3 cup butter and brown sugar. Stir in the flour, baking powder, salt, and baking soda until well blended.

Separate the eggs and beat in the yolks. Add in 1/2 teaspoon vanilla and mix well.

Press mixture into the bottom of a 9 x 13 inch pan. Bake for 12 minutes or until golden brown.

To make the Topping: In a medium bowl, mix together the powdered sugar, chopped peanuts, peanut butter, egg whites, and 1/2 teaspoon of vanilla. Melt 1/4 cup of butter or margarine and stir into mixture.

Turn off oven and remove pan. Let cool for about 2 minutes. Spread topping over pastry. Sprinkle chocolate chips over topping and return to warm oven for 2 or 3 minutes. Spread chocolate over topping, like a frosting. Let cool before cutting.

Peanut Butter Noodles

Ingredients

1/2 cup chicken broth
1 1/2 tablespoons minced fresh ginger root
3 tablespoons soy sauce
3 tablespoons peanut butter
1 1/2 tablespoons honey
2 teaspoons hot chile paste (optional)
3 cloves garlic, minced
8 ounces Udon noodles
1/4 cup chopped green onions
1/4 cup chopped peanuts

Directions

Bring a large pot of water to a boil. Add noodles and cook until tender according to package directions. Drain.

Meanwhile, combine chicken broth, ginger, soy sauce, peanut butter, honey, chili paste, and garlic in a small saucepan. Cook over medium heat until peanut butter melts and is heated through. Add noodles, and toss to coat. Garnish with green onions and peanuts.

No Bake Cookies VII

Ingredients

1 cup creamy peanut butter
1 cup marshmallow fluff
1 cup semisweet chocolate chips

Directions

In a medium bowl, mix together the peanut butter and marshmallow fluff. Stir in chocolate chips. Roll into 1 inch balls and serve.

Sweet Marie Bars

Ingredients

1/2 cup corn syrup
1/2 cup peanut butter
1/2 cup packed brown sugar
2 cups crispy rice cereal
1 cup confectioners' sugar
2 tablespoons butter
2 tablespoons milk
1 pinch salt
2 teaspoons unsweetened cocoa powder

Directions

In saucepan, over medium heat, melt corn syrup, peanut butter and brown sugar.

Remove from heat and add cereal. Mix well and press into buttered 9 x 9 inch square pan.

To make icing: Combine the rest of the ingredients. Add more milk, if necessary, until smooth and spreadable.

Chocolate Kiss Peanut Butter Pie

Ingredients

20 milk chocolate candy kisses,
unwrapped
2 tablespoons heavy whipping
cream
1/2 cup creamy peanut butter
1 (5 ounce) package instant vanilla
pudding mix
1 3/4 cups milk
1 (9 inch) pie shell, baked

Directions

Melt the chocolate with the whipping cream. Stir until smooth, and spread evenly over the bottom of the pie shell. Refrigerate until ready to fill; chocolate should be firm before filling.

Put the dry pudding mix and peanut butter in a heavy saucepan. Over low heat, gradually stir in the milk using a wire whisk. Stir constantly until mixture thickens and comes to a boil. Cool for 15 minutes, stirring often. Pour peanut butter filling into crust. Chill several hours.

Top with whipped topping and chopped peanuts if desired.

Grilled Peanut Butter and Banana Sandwich

Ingredients

cooking spray
2 tablespoons peanut butter
2 slices whole wheat bread
1 banana, sliced

Directions

Heat a skillet or griddle over medium heat, and coat with cooking spray. Spread 1 tablespoon of peanut butter onto one side of each slice of bread. Place banana slices onto the peanut buttered side of one slice, top with the other slice and press together firmly. Fry the sandwich until golden brown on each side, about 2 minutes per side.

Peanut Butter Fruit Dip

Ingredients

2 cups skim milk
1/2 cup light sour cream
1 (3.4 ounce) package instant
vanilla pudding and pie filling mix
1 cup JIF® Reduced Fat Peanut
Butter
1/3 cup sugar
Apple and banana slices (or any
fruit of your choice)

Directions

Combine milk, sour cream, and pudding mix in medium bowl. Whisk until smooth. Stir peanut butter until evenly mixed throughout; measure after stirring. Stir peanut butter and sugar into pudding mixture; mix until well blended.

Serve with sliced apples or banana chunks. Store in refrigerator. If dip becomes too thick, stir in additional milk.

Nut Goody Bars

Ingredients

4 cups semisweet chocolate chips
2 cups butterscotch chips
2 cups crunchy peanut butter
1 cup walnuts
6 cups miniature marshmallows

Directions

Melt chips on low heat. Stir in peanut butter and walnuts. Take pan off heat, and quickly add the mini marshmallows. Stir until marshmallows are completely covered. Pour into a 9x13 inch greased pan. Refrigerate.

Chocolate and Peanut Butter Ribbon Dessert

Ingredients

12 NUTTER BUTTER Peanut Butter Sandwich Cookies, divided
2 tablespoons butter, melted
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1/2 cup creamy peanut butter
1/2 cup sugar
2 teaspoons vanilla
1 (12 ounce) tub COOL WHIP Whipped Topping, thawed, divided
2 squares BAKER'S Semi-Sweet Chocolate, melted

Directions

Crush 8 of the cookies in resealable plastic bag with rolling pin. Mix cookie crumbs and butter. Press onto bottom of foil-lined 9x5-inch loaf pan.

Mix cream cheese, peanut butter, sugar and vanilla with electric mixer on medium speed until well blended. Gently stir in 3 cups of the whipped topping. Spoon 1/2 cup of the cream cheese mixture into small bowl. Stir in melted chocolate until well blended; set aside. Spoon half of the remaining cream cheese mixture over crust. Top evenly with chocolate mixture; cover with remaining cream cheese mixture.

Freeze 4 hours or overnight until firm. Invert onto plate. Remove foil, then re-invert onto serving platter so that crumb layer is on bottom. Coarsely break the remaining 4 cookies. Top dessert with remaining whipping topping and cookies.

Peanut Butter Cups

Ingredients

1 cup semisweet chocolate chips
1/4 cup butter
1 tablespoon vegetable oil
1/4 cup peanut butter

Directions

Coat a small cup muffin tin with cooking spray. In a microwave-safe bowl, microwave chocolate with butter and oil, stirring often, until melted, 1 to 2 minutes. Pour about a tablespoon of the chocolate mixture into each muffin cup.

Melt peanut butter in microwave, 30 to 40 seconds. Spoon about 1 teaspoon of melted peanut butter over chocolate in each muffin cup. Top with another tablespoon of chocolate.

Chill in refrigerator 30 minutes, until set.

Preacher Cookies

Ingredients

1/2 cup butter
4 tablespoons unsweetened
cocoa powder
2 cups white sugar
1/2 cup milk
1/8 teaspoon salt
3 cups quick cooking oats
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract

Directions

Mix butter or margarine, cocoa, sugar, milk, and salt together in saucepan. Boil for 1 minute.

Stir in oatmeal, peanut butter and vanilla. Drop by tablespoonfuls onto waxed paper. Allow to cool and harden.

Easy Peanut Blossoms

Ingredients

1 (14 ounce) can sweetened condensed milk
2 cups baking mix
3/4 cup peanut butter
1 teaspoon vanilla extract
1/3 cup granulated sugar for decoration
24 milk chocolate candy kisses, unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, beat condensed milk and peanut butter until smooth. Add baking mix and vanilla; mix well.

Shape into 1 inch balls. Roll in granulated sugar. Place 2 inch apart on ungreased cookie sheet.

Bake 6 to 7 minutes. Place chocolate on cookie and place back in oven for 1 to 1 1/2 minutes.

No Bake Bumpy Peanut Butter Nuggets

Ingredients

1/2 cup natural peanut butter
1/4 cup nonfat dry milk powder
1/4 cup unsweetened flaked coconut
1/3 cup rolled oats
1/2 teaspoon ground cinnamon
1/4 cup wheat germ
1/4 cup unsweetened apple juice concentrate, thawed

Directions

Combine peanut butter, milk powder, and coconut in a large mixing bowl. Stir in oats, ground cinnamon, wheat germ, and apple juice concentrate until thoroughly combined.

Shape the mixture into 1 inch balls. Chill thoroughly before serving; store remaining nuggets in the refrigerator.

Jack-O-Lantern Jumble

Ingredients

4 cups Corn ChexB® cereal
4 cups Rice ChexB® cereal
1 cup salted peanuts
1/4 cup butter or margarine
1/4 cup peanut butter
2 1/4 teaspoons Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon garlic powder
1 cup candy corn

Directions

In a large bowl, combine the cereal and peanuts. In a small saucepan over medium heat, combine the butter, peanut butter, Worcestershire sauce, salt and garlic powder; cook and stir until butter and peanut butter are melted. Pour over cereal mixture and toss to coat.

Spread into a greased 15-in. x 10-in. x 1-in baking pan. Bake at 250 degrees F for 1 hour, stirring every 15 minutes. Cool; stir in candy corn. Store in an airtight container.

Malaysian Quinoa (Vegetarian)

Ingredients

1 1/2 cups water, divided
1/2 cup dried soy chunks
(textured vegetable protein)
1 tablespoon peanut butter
1 tablespoon canned cream of
coconut
1/2 bird's eye chile, seeded and
minced
1/2 green onion, diced
1 teaspoon chopped cilantro
1/2 cup uncooked quinoa
salt and pepper to taste

Directions

Boil 1/2 cup water, and pour into a bowl. Mix in soy chunks. Blend in peanut butter, cream of coconut, chile, green onion, and cilantro. Keep warm while the quinoa cooks.

Bring quinoa and remaining 1 cup water to a boil in a pot. Reduce heat to low, cover, and simmer 15 minutes, until quinoa is fluffy. Stir in the soy chunks and peanut butter sauce, and season with salt and pepper to serve.

Reese Cup Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (8 ounce) container frozen whipped topping, thawed
10 peanut butter cups, cut into 1/2 inch pieces

Directions

In a medium-size mixing bowl, combine pudding mix and milk. Whisk until smooth. Allow pudding to set up 5 minutes, then fold in whipped topping and peanut butter cups. Pour mixture into crust. Chill at least 1 hour before serving.

Robin's Peanut Butter Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup peanut butter
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped dry roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the egg, then stir in the vanilla and peanut butter. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Finally, fold in the chopped peanuts. Roll dough into walnut sized balls, place onto an unprepared cookie sheet, and press down slightly with a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Cup Cookies I

Ingredients

3/4 cup peanut butter
1/2 cup shortening
1/2 cup white sugar
1/3 cup packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1 teaspoon baking soda
1/3 cup granulated sugar for decoration
30 miniature chocolate covered peanut butter cups, unwrapped

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large mixer bowl cream peanut butter, shortening, 1/3 cup sugar and the brown sugar. Add egg, milk and vanilla; beat well.

Combine flour and baking soda; gradually add to creamed mixture, blending thoroughly. Shape dough into 1 1/2 inch balls; roll the balls in sugar.

Place on ungreased cookie sheet; bake 10-12 minutes. Remove from oven and IMMEDIATELY place unwrapped peanut butter cup on top of each cookie, pressing down so that cookie cracks around edges. Cool slightly; remove from cookie sheet.

Peanut Butter Pie II

Ingredients

1 cup crunchy peanut butter
1 teaspoon vanilla extract
1/4 teaspoon salt
2 tablespoons unsalted butter,
melted
3 eggs
1 cup dark corn syrup
1/2 cup white sugar
1 cup heavy whipping cream
2 tablespoons dark brown sugar

Directions

Beat peanut butter, vanilla, salt, and melted butter in a medium size bowl until well blended.

In a large bowl, beat together eggs, corn syrup, and sugar. Stir in the peanut butter mixture until thoroughly combined.

Pour filling into unbaked Basic Flaky Pie Crust and bake 10 minutes at 450 degrees F (230 degrees C). Reduce the heat to 325 degrees F (165 degrees C), and continue to bake an additional 35 minutes. Cool.

To Make Caramel Cream: Whip together the cream and the dark brown sugar until stiff peaks form. Chill. Serve with pie.

Daddy's Apple Salad

Ingredients

1 cup creamy salad dressing, e.g. Miracle Whip
1 cup peanut butter
1/2 cup white sugar
1/2 cup distilled white vinegar
1 cup diced red apple
1 cup diced yellow apple
1 cup halved red grapes
1/2 cup peanuts
1/2 cup miniature marshmallows
1/2 cup raisins
1/2 cup diced celery

Directions

In a large bowl, whisk together the salad dressing, peanut butter and sugar until smooth. Add the vinegar, whisking until dressing is creamy. Add additional vinegar to get creamy consistency, if necessary.

Add the apples, grapes, peanuts, marshmallows, raisins and celery to the dressing mixture and toss until evenly coated. Serve immediately.

Peanut Butter Ice Cream

Ingredients

4 cups half-and-half cream
3 cups non-fat dry milk
3 cups milk
1 1/2 cups sugar
1 1/2 cups peanut butter
4 teaspoons vanilla extract

Directions

Pour the half-and-half, dry milk, and milk into a large saucepan over low heat. Cook until heated, stirring to dissolve the dry milk. Stir in the peanut butter and sugar until smooth and sugar has dissolved. Remove from heat, and stir in the vanilla. Cool mixture, and refrigerate.

Stir the mixture, or blend in a blender before pouring into an ice cream maker. Freeze according to the manufacturer's instructions.

Peanut Butter Muffins

Ingredients

2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup peanut butter
3 tablespoons cold butter or
margarine, divided
2 eggs
1 cup milk
Cinnamon-sugar
Jelly (optional)

Directions

In a large bowl, combine flour, sugar, baking powder and salt. Cut in peanut butter and 2 tablespoons butter until the mixture resembles coarse crumbs. Beat the eggs and milk; stir into the dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full.

Bake at 400 degrees for 15-17 minutes or until muffins test done.

Melt remaining butter; brush over the tops of muffins. Sprinkle with cinnamon-sugar. Cool for 10 minutes; remove to a wire rack. Serve with jelly if desired.

Light and Fluffy Peanut Butter Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (16 ounce) jar reduced fat peanut butter
1 cup confectioners' sugar
1 (8 ounce) package cream cheese, softened

Directions

In a medium mixing bowl, combine peanut butter, confectioners' sugar, and cream cheese. Whip until smooth and fluffy. Spoon mixture into graham cracker crust and chill 2 hours before serving.

Oaty Cereal Bars

Ingredients

1/2 cup white sugar
1/2 cup honey
1/2 cup peanut butter
3 cups toasted oat cereal
1 cup salted peanuts (optional)

Directions

Grease a 9x13 inch pan. In a large saucepan over medium heat, stir together the sugar and honey. Bring to a boil, then remove from heat and stir in the peanut butter until well blended. Stir in the cereal and if desired, stir in the salted peanuts. Press into the prepared pan. Allow to cool until firm, then cut into bars.

Cream of Peanut Soup

Ingredients

2 tablespoons butter
1 stalk celery, chopped
1/2 medium onion, chopped
1 1/2 tablespoons Pillsbury
BEST® All Purpose Flour
4 cups chicken broth
1 cup Jif® Creamy Peanut Butter
1 cup milk
Snipped chives
Chopped peanuts for garnish
(optional)

Directions

Melt butter in medium saucepan. Cook celery and onion until onion is tender, but not browned. Stir in flour and cook about one minute. Whisk in chicken broth, cooking until thickened and bubbly.

Remove from heat. Puree mixture in batches, in a blender, until smooth. Return to saucepan.

Add the peanut butter and milk, stirring to blend thoroughly. Heat through, but do not boil. Serve hot or cold. Garnish with snipped chives.

Peanut Butter Pie I

Ingredients

1 1/4 cups chocolate cookie crumbs
1/4 cup white sugar
1/4 cup butter
1 (8 ounce) package cream cheese, softened
1 cup creamy peanut butter
1 cup white sugar
1 tablespoon unsalted butter, softened
1 teaspoon vanilla extract
1 cup heavy whipping cream

Directions

Combine 1 1/4 cup cookie crumbs, 1/4 cup sugar, and 1/4 cup butter or margarine; press into a 9 inch pie plate. Bake at 375 degrees F (190 degrees C) for 10 minutes. Cool.

In a mixing bowl, beat cream cheese, peanut butter, sugar, butter, and vanilla until smooth. Whip the cream, and fold into the peanut butter mixture.

Gently spoon filling into crust. Garnish pie with chocolate or cookie crumbs if desired. Refrigerate.

Chocolate-Peanut Butter Bonbons

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
3/4 cup milk
1 (3.9 ounce) package JELL-O Chocolate Instant Pudding
1 cup thawed COOL WHIP Whipped Topping
24 NILLA Wafers
1 (7 ounce) tub BAKER'S Milk Chocolate Dipping Chocolate
2 tablespoons creamy peanut butter
1/2 cup PLANTERS COCKTAIL Peanuts, chopped

Directions

Line 24 miniature muffin cups with liners. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 min. Whisk in COOL WHIP.

Spoon into resealable plastic bag; cut small corner from bottom of bag. Pipe about 1 Tbsp. pudding mixture into each cup; stand wafer in cup. Freeze 2 hours or until firm.

Peel liners off bonbons.

Melt dipping chocolate as directed on pkg.; stir in peanut butter until melted. Dip bottom halves of bonbons in chocolate, then in nuts. Let stand until chocolate is firm. Keep frozen.

Lunch Box Special

Ingredients

1/2 cup peanut butter
1/4 cup orange juice
1/2 cup finely chopped apples
1/2 cup finely chopped dates
1/2 cup chopped walnuts
8 slices bread

Directions

In a bowl, mix the peanut butter and orange juice until smooth. Add apples, dates and walnuts if desired. Spread on four slices of bread; top with remaining bread.

A Peanuttty S'more

Ingredients

2 large marshmallows
2 graham cracker squares
1 peanut butter cups

Directions

Cook the marshmallows over an open flame or hot coals until they are browned outside, and soft all the way through, 2 to 4 minutes.

Place the marshmallows on top of one of the graham cracker squares. Place the peanut butter cup on top of the marshmallows. Top with the last graham cracker square.

Deluxe Chocolate Marshmallow Bars

Ingredients

3/4 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons cocoa powder
1/2 cup chopped walnuts
(optional)
4 cups miniature marshmallows
1 1/3 cups semisweet chocolate
chips
3 tablespoons butter
1 cup peanut butter
2 cups crisp rice cereal

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, cream 3/4 cup butter or margarine and sugar. Add eggs and vanilla; beat until fluffy.

Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased jelly roll pan. Bake for 15-18 minutes.

Sprinkle marshmallows evenly over cake; return to oven for 2-3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, 3 T. butter or margarine and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars. Chill.

Singapore Noodles

Ingredients

6 dry Chinese egg noodle nests
1/4 cup peanut oil
6 cloves garlic, minced
2 tablespoons slivered fresh ginger
2 teaspoons crushed red pepper flakes
1 pound skinless, boneless chicken breast halves
1/3 cup green onions, chopped
2/3 cup julienned carrot
1 (8 ounce) can sliced water chestnuts, drained
2 (15 ounce) cans whole straw mushrooms, drained
1/4 cup peanut butter
1/4 cup oyster sauce
3 tablespoons curry powder
2 teaspoons soy sauce

Directions

Bring a large pot of lightly-salted water to a rolling boil; add the egg noodle nests and return to a boil. Turn off the heat and let stand for 5 minutes; drain and set aside.

Heat the peanut oil in a wok over high heat. Stir in the garlic, ginger, and red pepper flakes; cook a few seconds until the garlic begins to turn golden. Add the chicken, green onions, and carrots. Cook and stir until the chicken is no longer pink, about 5 minutes. Stir in the water chestnuts, mushrooms, peanut butter, oyster sauce, curry powder, and soy sauce until the peanut butter has dissolved into the sauce.

Stir the noodles into the chicken mixture; cover and reduce heat to warm or very low. Let stand 10 to 15 minutes for the noodles to absorb some of the sauce.

Peanut Butter Fudge Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 cup butter
1/2 cup unsweetened cocoa powder
1 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract
1 1/2 cups creamy peanut butter
1/2 cup butter
1/4 cup unsweetened cocoa powder
1/3 cup buttermilk
4 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

Combine flour, white sugar, and baking soda in a large mixing bowl; set aside.

Melt 1 cup butter or margarine in a heavy saucepan; stir in 1/2 cup cocoa. Stir in buttermilk, and eggs until well blended. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat. Mix into flour mixture, stirring until smooth. Stir in 1 teaspoon vanilla. Pour batter into a greased and floured 13 x 9 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until an inserted wooden pick comes out clean. Cool 10 minutes on a wire rack. Carefully spread peanut butter over warm cake. Cool completely.

To Make Frosting: Combine 1/2 cup butter or margarine, 1/4 cup cocoa, and buttermilk in a small sauce pan. Bring to a boil over medium heat, stirring constantly. Pour over confectioners' sugar, stirring until smooth. Stir in 1 teaspoon vanilla. Spread chocolate frosting over peanut butter on cake. Cut into squares.

Jimmy Carter Dessert

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, melted
1 (8 ounce) package cream cheese
1/3 cup peanut butter
2 (8 ounce) containers frozen whipped topping, thawed
1 cup confectioners' sugar
1 (3.4 ounce) package instant vanilla pudding mix
1 (3.9 ounce) package instant chocolate pudding mix
3 cups milk
1/4 cup chopped peanuts
1/8 cup grated semisweet chocolate

Directions

Combine graham cracker crumbs, sugar, and melted butter or margarine. Press firmly into the bottom of a 13 x 9 inch pan.

Mix the cream cheese and peanut butter together until smooth. Stir in 2 cups of the whipped topping and the confectioners' sugar. Pour mixture over crust.

Mix the pudding mixes and milk together, and pour over peanut butter layer. Spread remaining whipped topping on top. Sprinkle with chopped peanuts and shaved chocolate. Chill.

Cookie Brittle

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
2 cups all-purpose flour
1 1/4 cups peanut butter chips
1/2 cup coarsely chopped pecans

Directions

In a mixing bowl, cream the butter and sugar. Gradually add flour; mix well. Stir in peanut butter chips. Line a 15-in. x 10-in. x 1-in. baking pan with foil; coat with nonstick cooking spray. Gently press dough into the pan; sprinkle with pecans and press into dough. Bake at 350 degrees F for 20-25 minutes or until golden brown. Cool in pan on a wire rack. Invert pan and remove foil. break brittle into pieces; store in an airtight container.

Thai Noodle Salad

Ingredients

8 ounces Udon noodles
1/2 cup unsalted crunchy peanut butter
1/2 cup milk
1 teaspoon grated fresh ginger
1 clove garlic, minced
3 tablespoons rice wine vinegar
3 tablespoons soy sauce
1 tablespoon dark sesame oil
1/8 teaspoon crushed red pepper flakes
1 cucumber, julienned
2 cups fresh bean sprouts
2 carrots, grated
6 green onions, thinly sliced
1/4 cup chopped fresh mint
1 head romaine lettuce
1 cup chopped peanuts

Directions

In a large pot of lightly salted boiling water, cook the udon noodles for about five minutes or until tender. Drain and rinse the noodles under cold running water and let cool.

Whisk the peanut butter, milk, ginger, garlic, vinegar, soy sauce, sesame oil, and red pepper flakes in a small bowl until well blended.

In a large salad bowl, combine the cooked noodles, cucumber, sprouts, carrot, green onions and mint. Wisk the peanut butter dressing and pour it over the salad. Stir until well coated and serve chilled on a bed of romaine leaves. Garnish with the roasted and chopped peanuts.

Kellogg's® Rice Krispies® Chocolate Nutty

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular
marshmallows
1/2 cup peanut butter
4 cups KELLOGG'S® COCOA
KRISPIES® cereal
Canned frosting or decorating gel

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter until melted.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Cool slightly. Using buttered hands shape mixture into sixteen 3-inch footballs. Decorate with frosting. Best if served the same day.

Irresistible Jif Peanut Butter Cookies

Ingredients

3/4 cup JIF® Creamy Peanut Butter
1/2 cup Crisco® All-Vegetable Shortening
1 1/4 cups firmly packed light brown sugar
3 tablespoons milk
1 tablespoon vanilla
1 large egg
1 3/4 cups PILLSBURY BEST® All Purpose Flour
3/4 teaspoon salt
3/4 teaspoon baking soda

Directions

Preheat oven to 375 degrees F.

Combine peanut butter, shortening, light brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork.

Bake at 375 degrees F for 7 to 8 minutes or until set and just beginning to brown. Cool 2 minutes on baking sheet on a cooling rack; remove cookies to rack to cool completely.

PBM Sandwich

Ingredients

2 tablespoons peanut butter
2 slices bread
2 1/2 tablespoons marshmallow
cream (such as Marshmallow
FluffB®)

Directions

Spread the peanut butter onto one slice of bread. Spread the marshmallow creme onto the other slice. Place the bread topping-side-up onto a microwave-safe plate. Cook in the microwave on High for 30 seconds. Place the two halves together and serve.

Peanut Butter Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup creamy peanut butter
1/2 cup confectioners' sugar
1 (16 ounce) container frozen whipped topping, thawed
15 miniature chocolate covered peanut butter cups, unwrapped

Directions

Mix the cream cheese, confectioners' sugar and peanut butter together until smooth. Fold in 1/2 of the whipped topping. Spoon the mixture into the graham cracker crust.

Place the remaining whipped topping over the top of the peanut butter mixture and garnish with the peanut butter cups. Chill for at least 2 hours or overnight before serving.

Passion Bars

Ingredients

2 cups quick cooking oats
1 cup all-purpose flour
1 cup brown sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
3/4 cup butter, softened
1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the oats, flour, brown sugar, salt and baking soda. Cut in the butter to form a crumbly mixture. Reserve 1 1/2 cups of the crumbs, and pat the rest evenly into the bottom of the prepared pan. In a medium bowl, stir together the sweetened condensed milk and peanut butter. Spread evenly over the oatmeal layer. Sprinkle the chocolate chips over the peanut butter layer, then crumble the reserved crust over the top.

Bake for 30 to 35 minutes in the preheated oven, until golden brown. Cool completely before cutting into bars.

Chocolate Caramel Candy

Ingredients

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter
1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts
14 ounces individually wrapped caramels
1/4 cup heavy cream
1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Directions

Lightly grease one 13x9 inch pan.

To Make Base: Combine the first three ingredients (1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter) in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

To Make Filling: In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter and the vanilla. Add the peanuts and spread over the base layer. Refrigerate until set.

To Make Caramel Layer: Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

To Make Frosting Layer: In another saucepan combine the last three ingredients (1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter), stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

Golf Balls

Ingredients

1 pound confectioners' sugar
1 1/2 cups chunky peanut butter
1 cup butter
2 cups flaked coconut
1 cup chopped walnuts
1 cup graham cracker crumbs
1 1/2 pounds semisweet
chocolate chips

Directions

Mix sugar, peanut butter, butter, coconut, walnuts, and graham cracker crumbs in a large bowl using hands until thoroughly blended. Roll 1 inch balls and place on a baking sheet. Chill for 1 hour in the refrigerator.

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Dip peanut butter balls into the chocolate until they are completely coated. Allow chocolate to harden before serving.

No Bake Peanut Butter Bars

Ingredients

1/2 cup butter, softened
2 cups creamy peanut butter
2 cups confectioners' sugar
3 cups crispy rice cereal
1 cup semisweet chocolate chips

Directions

Butter a 9x13 inch baking dish. In a medium bowl, stir together the butter, peanut butter and confectioners' sugar until well blended. Mix in the rice cereal so that it is evenly distributed. Press the mixture into the prepared pan.

In the microwave or over a double boiler, melt chocolate chips, stirring occasionally until smooth. Spread the melted chocolate evenly over the peanut butter bars. Refrigerate until set before cutting into bars.

Peanut Butter Tandycakes

Ingredients

1 cup milk
2 tablespoons butter, melted
4 eggs
1 teaspoon vanilla extract
salt to taste
2 cups white sugar
2 cups all-purpose flour
1 teaspoon baking powder
16 ounces milk chocolate candy
2 cups creamy peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan.

In a large bowl, mix together eggs, vanilla, salt, sugar, flour, and baking powder. Blend in melted butter or margarine and milk.

Bake for 15 to 20 minutes. Spread with peanut butter while still hot. Refrigerate until cool.

Melt chocolate bars, and spread on cooled cake.

Double Flavor Fudge

Ingredients

2 cups semisweet chocolate chips
1 (11 ounce) package
butterscotch chips
2 (14 ounce) cans sweetened
condensed milk
salt to taste
1 1/2 teaspoons vanilla extract

Directions

Line one 9x13 inch pan with aluminum foil sprayed with non-stick spray.

In a microwave safe bowl, combine the chocolate chips, butterscotch or peanut butter chips, condensed milk and salt.

Microwave on high for 2 minutes. Remove, stir, and heat on high for 1 to 2 minutes longer. Remove and stir until all chips are melted.

Add vanilla and mix well; pour into prepared pan. Chill in refrigerator overnight, or until set. Remove foil, slice and serve.

Peanut Butter Oat Rounds

Ingredients

1 cup shortening
1 cup peanut butter*
1 cup sugar
1 cup packed brown sugar
2 eggs
2 cups all-purpose flour
1 cup quick-cooking oats
1 1/2 teaspoons baking soda
1/2 teaspoon salt

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Combine the flour, oats, baking soda and salt; gradually add to creamed mixture.

Roll into 1-in. balls. Place 3 in. apart on ungreased baking sheets. Flatten with a fork. Bake at 350 degrees F for 10-12 minutes or until bottoms are lightly browned. Remove to wire racks to cool.

Peanut Butter and Apple Sandwich

Ingredients

2 slices whole wheat bread
1 tablespoon peanut butter, or to taste
1 small apple - peeled, cored and shredded

Directions

Spread a thin layer of peanut butter onto one side of each slice of bread. Place shredded apple onto the peanut butter, and place the other peanut buttered side of bread on top. Serve immediately.

Peanut Butter 'n' Jelly Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1/3 cup peanut butter
1 chocolate crumb crust (9 inches)
1/2 cup strawberry preserves
2 cups whipped topping
Additional strawberry preserves (optional)

Directions

In a mixing bowl, beat cream cheese, sugar and peanut butter until smooth. Spread into crust. Top with preserves and whipped topping. Cover and refrigerate for 4 hours or overnight. If desired, dollop additional preserves on top before serving.

Perfect Gluten-Free Peanut Butter Cookies

Ingredients

1/2 cup gluten free, casein free
margarine
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1/2 cup salted natural peanut
butter
1/2 teaspoon baking soda
1 cup soy flour
1/4 cup tapioca flour
1/4 cup potato flour

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the margarine, brown sugar and white sugar until smooth. Mix in the egg and peanut butter. Combine the baking soda, soy flour, tapioca flour and potato flour; stir into the batter to form a dough. Roll teaspoonfuls of dough into balls and place them 2 inches apart onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Banana Peanut Butter Shake

Ingredients

2 cups milk
4 tablespoons chocolate instant
breakfast mix
2 tablespoons crunchy peanut
butter
2 bananas, sliced
4 cubes ice

Directions

In a blender, combine milk, instant breakfast mix, peanut butter, bananas and ice. Blend until smooth, about 30 seconds. Serve immediately.

Banana Peanut Butter Bread

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1/2 cup peanut butter
2 bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 5x9 inch loaf pan.

In a large mixing bowl, cream together butter and sugar. Add eggs; beat well. Stir in peanut butter, bananas, flour and baking soda until blended. Fold in walnuts. Pour into prepared pan.

Bake at 325 degrees F (165 degrees C) for 70 minutes, or until a toothpick inserted into center of the loaf comes out clean. Remove to a wire rack to cool.

Apple Peanut Butter Crisp

Ingredients

1/2 cup Pillsbury BEST® All Purpose Flour
1/2 cup quick-cooking rolled oats
1/2 cup packed brown sugar
1/2 teaspoon salt
2 tablespoons Jif® Creamy Peanut Butter
3 tablespoons butter or margarine
Crisco® Original No-Stick Cooking Spray
5 cooking apples, peeled, cored and sliced
1 1/2 cups Light cream or vanilla ice cream (optional)

Directions

Combine flour, oats, brown sugar and salt in a small bowl until well combined. Blend in peanut butter and butter with a fork until mixture resembles coarse crumbs.

Spray a 9 x 1 1/2-inch round microwave-safe baking dish with a no-stick spray. Place apples in prepared dish. Top with oat mixture. Microwave 14 to 16 minutes, turning dish 1/4 turn halfway through cook time, if necessary.

Serve warm with cream or ice cream.

High Protein Peanut Butter Balls

Ingredients

2 cups crunchy peanut butter
2 scoops cocoa whey protein powder
2 ripe bananas, mashed
2 tablespoons flax seeds

Directions

In a large bowl, mix together peanut butter, cocoa whey powder, bananas, and flax seed.

Mold the mixture into walnut-size balls, and place them in a container lined with parchment to separate the layers. Freeze at least 2 hours before serving

Chocolate Peanut Butter Pizza

Ingredients

1/2 cup shortening
1/2 cup peanut butter
1/2 cup packed brown sugar
1/2 cup sugar
2 eggs, lightly beaten
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Beat in eggs and vanilla. Stir in flour and mix well. Pat into a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with the marshmallows and chocolate chips. Return to the oven for 4-6 minutes or until lightly browned.

Butterfinger Cookies

Ingredients

1 1/3 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup butter
1 egg
3/4 cup white sugar
2 (2.1 ounce) bars chocolate-covered crispy peanut butter flavored candy (e.g., Butterfinger, B,,ŷ), crushed

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream the butter or margarine with the sugar until light and fluffy. Beat in the egg.

Sift the flour, baking soda and salt together. Toss the Butterfinger pieces with the flour mixture.

Stir the flour and Butterfinger mixture into the egg mixture. Mix until combined. Drop by teaspoonfuls onto the prepared baking sheet.

Bake at 375 degrees F (190 degrees C) for about 12 minutes. Remove cookies from pan immediately and let cool on racks.

Peanut Butter Crunch Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
3 cups chopped peanut butter filled sandwich cookies
4 ounces milk chocolate, chopped
4 ounces white chocolate, chopped

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Spread the chopped cookies out on a dinner plate. Roll caramel apples in the cookies and place on the aluminum foil. Place the milk chocolate and white chocolate into separate microwave-safe bowls. Heat in the microwave at 30 second intervals, stirring between each, until melted and smooth. Drizzle milk chocolate over the apples, then drizzle the white chocolate over the milk chocolate. Refrigerate until ready to serve.

Fudgey Peanut Butter Chip Muffins

Ingredients

1/2 cup applesauce
1/2 cup quick cooking oats
1/4 cup butter, softened
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1/4 cup Dutch process cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 cup peanut butter chips
1/4 cup confectioners' sugar for dusting
1/2 cup white sugar
1 cup all-purpose flour

Directions

Heat oven to 350 degrees F (175 degrees C). Line muffin cups with paper bake cups.

In small bowl, stir together applesauce and oats; set aside. In large bowl, beat butter, sugar, brown sugar, egg and vanilla until well blended. Add applesauce mixture; blend well. Stir together flour, cocoa, baking soda and cinnamon, if desired. Add to butter mixture, blending well. Stir in peanut butter chips. Fill muffin cups 3/4 full with batter.

Bake 22 to 26 minutes or until wooden pick inserted in center comes out clean. Cool slightly in pan on wire rack. Sprinkle muffin tops with confectioners' sugar, if desired. Serve warm.

Variation: Omit peanut butter chips, add one cup of semi-sweet chocolate chips.

Triple-Layer Peanut Butter Brownies

Ingredients

1 (19.5 ounce) package brownie mix
1 cup cold milk
1 (3.4 ounce) package JELL-O Vanilla Flavor Instant Pudding
1 cup creamy peanut butter
1/2 cup powdered sugar
1 1/2 cups COOL WHIP Whipped Topping (Do not thaw.)
3 squares BAKER'S Semi-Sweet Chocolate
1/2 cup PLANTERS Dry Roasted Peanuts, coarsely chopped

Directions

Prepare and bake brownies in 13x9-inch pan as directed on package; cool. Meanwhile, beat milk and pudding mix with whisk 2 minutes. Add peanut butter and sugar; mix well. Refrigerate until brownies are completely cooled.

Spread pudding mixture over brownies.

Microwave COOL WHIP and chocolate on HIGH 1 min., stirring every 30 sec. Spread over pudding; sprinkle with nuts. Refrigerate 1 hour

Peanut Butter and Chocolate Cake II

Ingredients

1 cup margarine
1/4 cup unsweetened cocoa powder
1 cup water
1/2 cup buttermilk
2 eggs
2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1 teaspoon vanilla extract

1 cup peanut butter
1 1/2 tablespoons vegetable oil

1/4 cup unsweetened cocoa powder
1/2 cup margarine
6 tablespoons buttermilk
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1 cup margarine, 1/4 cup cocoa, water, eggs, and 1/2 cup buttermilk in a saucepan. Cook, stirring occasionally, until it bubbles. Remove from heat and set aside.

In a large bowl, mix flour, 2 cups sugar and baking soda. Make a well in the center and pour in chocolate mixture. Add vanilla and beat until smooth. Spread batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

In a small bowl, mix peanut butter and oil. Spread over top of cake. In a saucepan, combine 1/4 cup cocoa, 1/2 cup margarine, and 6 tablespoons buttermilk. Heat until boiling. Remove from heat and stir in vanilla. Place confectioners' sugar in a large bowl. Beat in chocolate mixture and continue mixing until smooth. Spread over cake.

Peanut Butter Brownie Pizza

Ingredients

1 (9 ounce) package brownie mix
1 (8 ounce) package cream cheese, softened
1/3 cup peanut butter
1/4 cup sugar
3 bananas, sliced into 1/4 inch slices
1/2 cup orange or lemon juice
1/4 cup chopped peanuts
2 (1 ounce) squares semisweet chocolate
2 teaspoons butter (no substitutes)

Directions

Prepare brownie batter according to package directions and spread into a greased 12-in. pizza pan. Bake at 375 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

In a mixing bowl, beat the cream cheese, peanut butter and sugar until smooth. Spread over crust. Toss bananas with juice; drain well. Arrange bananas over cream cheese mixture. Sprinkle with peanuts.

In a microwave, melt chocolate and butter. Drizzle over bananas. Refrigerate until chocolate is set.

Peanut Butter Tarts

Ingredients

1/2 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 cup peanut butter
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
12 miniature chocolate covered
peanut butter cups, unwrapped
1 cup frozen whipped topping,
thawed

Directions

In a medium bowl, cream the shortening, brown sugar, and white sugar. Stir in the egg, then the peanut butter. Sift together the flour, baking powder, baking soda, and salt; stir this into the creamed mixture. Refrigerate dough for 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a mini muffin pan.

Roll the dough into walnut sized balls and place into mini muffin cups; flatten slightly. Bake in preheated oven for 8 to 10 minutes, cookies should be light brown.

While the cookies are baking, unwrap the mini peanut butter cups. Press mini peanut butter cups down into the center of the cookie tarts while they are hot from the oven. Allow cookies to cool slightly before removing from the pan. For special occasions, smooth off the top of the mini peanut butter cup with a small knife or spatula, and using a pastry bag, pipe a small star of whipped topping onto the center of each tart.

Peanut Butter Tandy Bars

Ingredients

4 eggs
2 cups white sugar
1 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup peanut butter
8 (1 ounce) squares semi-sweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 11x 7 inch baking pan.

In a large bowl, combine eggs and sugar. Mix until light. Stir in the milk and vanilla extract. Sift together the flour, baking powder, and salt. Stir this into the egg mixture until well blended. Pour into prepared pan, spread evenly, and bake for 15 to 20 minutes.

While still warm from the oven, spread the peanut butter over the top of the bars. Then cool in the refrigerator.

Melt the chocolate candy bar in the microwave or over a double boiler. Spread the melted chocolate over the cooled peanut butter layer and refrigerate again until chocolate is set. Cut into squares.

Quick Crisp Snack Bars

Ingredients

1/2 cup honey
1/2 cup reduced fat chunky
peanut butter
1/2 cup nonfat dry milk powder
4 cups crisp rice cereal

Directions

In a large saucepan, combine the honey, peanut butter and milk powder. Cook and stir over low heat until blended. Remove from the heat; stir in cereal. Press into an 8-in. square baking dish coated with nonstick cooking spray. Let stand until set. Cut into bars.

Jif® Peanut Butter Fruit Dip

Ingredients

2 cups skim milk
1/2 cup light sour cream
1 (3.4 ounce) package vanilla
instant pudding and pie filling mix
1 cup JIF® Creamy Reduced Fat
Peanut Spread
1/3 cup sugar
Apple and banana slices (or any
fruit of your choice)

Directions

Combine milk, sour cream, and pudding mix in medium bowl. Whisk until smooth.

Stir peanut butter until evenly mixed throughout; measure after stirring.

Combine peanut butter and sugar into pudding mixture; mix until well blended.

Serve with sliced apples or banana chunks. Store in refrigerator. If dip becomes too thick, stir in additional milk.

Crispy Peanut Butter Treats

Ingredients

2 cups semisweet chocolate chips
3/4 cup peanut butter
7 cups crisp rice cereal
1 (10 ounce) package peanut butter chips
1/4 cup butter or margarine
2 tablespoons water
1/2 teaspoon vanilla extract
1 cup confectioners' sugar

Directions

In a large microwave-safe bowl, heat chocolate chips and peanut butter, uncovered, on high for 1 minute; stir. Microwave 30-45 seconds longer until chips are melted; stir until smooth. Stir in cereal until evenly coated. Pat half into a greased 13-in. x 9-in. x 2-in. dish.

In a microwave-safe bowl, heat peanut butter chips and butter, uncovered, on high for 1 minute; stir. Microwave 10-20 seconds longer or until chips are melted; stir until smooth. Stir in water, vanilla and confectioners' sugar until smooth. Carefully spread over the cereal layer. Carefully press remaining cereal mixture over peanut butter layer. Cover and chill for at least 1 hour. Cut into squares.

No Bake Chocolate Oat Bars

Ingredients

1 cup butter
1/2 cup packed brown sugar
1 teaspoon vanilla extract
3 cups quick cooking oats
1 cup semisweet chocolate chips
1/2 cup peanut butter

Directions

Grease a 9x9 inch square pan.

Melt butter in large saucepan over medium heat. Stir in brown sugar and vanilla. Mix in the oats. Cook over low heat 2 to 3 minutes, or until ingredients are well blended. Press half of mixture into the bottom of the prepared pan. Reserve the other half for topping.

Meanwhile, melt chocolate chips and peanut butter in a small heavy saucepan over low heat, stirring frequently until smooth. Pour the chocolate mixture over the crust in the pan, and spread evenly with a knife or the back of a spoon.

Crumble the remaining oat mixture over the chocolate layer, pressing in gently. Cover, and refrigerate 2 to 3 hours or overnight. Bring to room temperature before cutting into bars.

Butter-Free Peanut Butter Cupcakes

Ingredients

3/4 cup soy milk
2 teaspoons distilled white vinegar
1/2 cup crunchy peanut butter
1/3 cup canola oil
2/3 cup white sugar
2 tablespoons honey
2 teaspoons vanilla extract
2 teaspoons flax seed meal
1 1/8 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper baking cups. Combine the soy milk and vinegar in a measuring cup. Let stand for about 5 minutes to thicken.

In a large bowl, stir together the peanut butter, oil, sugar, honey, vanilla and flaxseed meal. Mix in the soymilk. Combine the flour, baking powder, baking soda and salt; stir into the batter just until blended. It is okay for the batter to be slightly lumpy. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with desired frosting.

Birthday Bones

Ingredients

2 cups whole wheat flour
1 tablespoon baking powder
1 cup unsalted natural peanut butter
1 cup skim milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Stir together the flour and baking powder; set aside.

In a medium bowl, mix together the peanut butter and milk. Stir in the flour mixture until well blended. Turn out dough onto a lightly floured surface and knead until smooth. Roll out to 1/4 inch thickness and cut into shapes using cookie cutters. Place 2 inches apart onto the prepared cookie sheets.

Bake for 20 minutes in the preheated oven, or until lightly brown. Remove from cookie sheets to cool on wire racks.

Frosted Peanut Butter Bars

Ingredients

1/2 cup peanut butter
1/3 cup shortening
1 1/2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
FROSTING:
2/3 cup creamy peanut butter
1/2 cup shortening
4 cups confectioners' sugar
1/3 cup milk
TOPPING:
1/4 cup semisweet chocolate chips
1 teaspoon shortening

Directions

In a mixing bowl, cream peanut butter, shortening and brown sugar. beat in eggs and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Add milk; mix well. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 16-20 minutes or until a toothpick inserted near the center comes out clean. Cool.

For frosting, in a mixing bowl, cream peanut butter, shortening and confectioners' sugar. Gradually beat in enough milk to achieve spreading consistency. Frost bars. Melt chocolate chips and shortening; stir until smooth. Drizzle over frosting. Refrigerate.

Angel Pudding

Ingredients

1 (10 inch) angel food cake
6 cups cold milk
1 (5.9 ounce) package instant chocolate pudding mix
1 (5 ounce) package instant vanilla pudding mix
2 (2.1 ounce) bars chocolate-covered crispy peanut butter flavored candy (e.g., Butterfinger, B,,ŷ), crushed

Directions

Place half of cake cubes in the bottom of a 9x13 inch dish. Prepare chocolate and vanilla puddings with cold milk according to package directions. Spread prepared chocolate pudding over cake cubes in dish. Top with half the crushed candy. Distribute remaining cake cubes over candy and top with vanilla pudding and remaining candy. Chill until serving.

Jif® Peanut Butter Granola

Ingredients

2/3 cup JIF® Creamy Peanut Butter
2/3 cup honey
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups uncooked rolled oats
1 cup raisins
1 cup peanuts
1/2 cup dried figs, snipped

Directions

Preheat oven to 300 degrees F.

In a small saucepan, combine peanut butter, honey and cinnamon; heat through. Remove from heat and stir in vanilla.

Place oats in a large, shallow roasting pan or a 15 x 10 x 1-inch baking pan. Pour warm peanut butter mixture over oats and stir gently till oats are coated. Spread evenly in pan.

Bake in a 300 degree F oven for 35 to 40 minutes, stirring occasionally. Turn off oven.

Meanwhile in a small bowl, cover raisins in boiling water. Let stand for 10 minutes; drain well. Stir raisins, nuts and figs into baked mixture.

Return to oven and let dry 1 1/2 hours, stirring occasionally. Store in covered containers.

Coconut Chicken with Apricot Ginger Dipping

Ingredients

Coconut Chicken:

1 1/2 teaspoons seasoned salt
1/2 teaspoon Chinese five-spice powder
2 tablespoons Smucker's® Creamy Natural Peanut Butter
1/4 cup fat free milk
1 1/4 cups panko bread crumbs
1/2 cup flaked coconut
1 (16 ounce) package boneless, skinless chicken breast tenders
1/4 cup Crisco® Puritan Canola Oil with Omega-3 DHA

Apricot-Ginger Sauce:

1 (10.25 ounce) jar SMUCKER'S® Low Sugar Apricot Preserves
1 tablespoon lite soy sauce
1/2 teaspoon fresh-squeezed lemon juice
3/4 teaspoon dark Asian sesame oil
1/2 teaspoon finely grated gingerroot

Directions

Combine seasoned salt, five spice powder, peanut butter and milk in a shallow bowl. Combine bread crumbs and coconut in another shallow bowl. Coat chicken in peanut butter mixture, dip into breading mixture. Pat to coat well.

Heat oil in a large skillet over medium heat. Cook chicken tenders slowly to achieve even browning, about 3 to 4 minutes per side. Add more oil as needed.

Combine preserves, soy sauce, lemon juice, sesame oil and gingerroot in a microwave-safe bowl. Microwave on HIGH 20 to 30 seconds or until warmed through; stir. Serve warm with chicken as a dipping sauce.

Light and Chewy Cake Cookies

Ingredients

1 (18.25 ounce) package reduced fat white cake mix
1/2 cup low-fat sweetened condensed milk
1/2 cup egg substitute
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray cookie sheets with non-stick cooking spray.

Mix ingredients in the order given. Drop by tablespoons onto cookie sheets about 2 inches apart.

Bake for 3 1/2 to 4 minutes, then switch racks and bake another 3 1/2 to 4 minutes. Remove from oven and let cool on racks.

Peanut Butter Fudge III

Ingredients

4 cups white sugar
1 cup evaporated milk
1/2 cup margarine
1 cup peanut butter
1 cup marshmallow creme

Directions

Line a 9x13 inch pan with foil or parchment paper.

In a medium saucepan, combine the sugar, evaporated milk and butter. Cook over medium heat stirring frequently until it comes to a boil. Boil for 10 minutes, remove from heat and stir in peanut butter and marshmallow creme. Pour into the prepared pan and chill until set. Cut into squares and serve.

Peanut Butter Caramel Dip

Ingredients

1/2 cup Smucker's® Creamy
Natural Peanut Butter
1/2 cup Smucker's® Sugar Free
Caramel Spoonable Ice Cream
Topping
1 teaspoon cinnamon
2 tablespoons milk
2 apples, cut into wedges

Directions

Mix together peanut butter and caramel topping in a medium bowl until blended. Stir in cinnamon and milk. Add additional milk, if needed, to make a smooth consistency.

Dip apple wedges into dip or spread on apple wedges.

Chocolate Peanut Butter Cookies

Ingredients

1 cup chunky peanut butter
1/4 cup canola oil
3/4 cup packed brown sugar
1/2 cup sugar
2 eggs
1 tablespoon vanilla extract
1 cup all-purpose flour
1/3 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup miniature chocolate chips

Directions

In a large mixing bowl, combine peanut butter and oil. Add brown sugar and sugar; mix well. Add eggs and vanilla; mix well. Combine the flour, cocoa, baking soda and salt. Add to peanut butter mixture; mix until blended (dough will be sticky). Stir in chocolate chips.

Drop by rounded teaspoonfuls 2 in. apart on ungreased baking sheets. Flatten slightly with a glass. Bake at 350 degrees F for 8-10 minutes or until set and tops are cracked. Cool for 2 minutes before removing to wire racks.

Peanut Butter Candy Bars

Ingredients

1 1/2 cups margarine, melted
2 cups peanut butter
4 1/2 cups confectioners' sugar
2 cups graham cracker crumbs

1/2 cup margarine
2 cups semisweet chocolate chips

Directions

Grease a 10x15 inch pan. In a large bowl, combine 1 1/2 cups melted margarine, peanut butter, confectioners' sugar and graham cracker crumbs. Spread in prepared pan.

Combine 1/2 cup margarine and chocolate chips in a medium saucepan over medium-low heat. Stir occasionally until melted and smooth. Spread over peanut butter mixture. Let cool completely before cutting into bars.

Southern Peanut Butter Pie

Ingredients

2/3 cup white sugar
1/2 teaspoon salt
1 cup dark corn syrup
1/3 cup creamy peanut butter
3 eggs
1 cup salted peanuts
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine sugar, salt, corn syrup, peanut butter and eggs with electric mixer. Stir in peanuts by hand. Pour filling into pie crust.

Bake in the preheated oven for 40 to 50 minutes, or until crust is golden brown. (Center of filling may be slightly soft but will become firm as pie cools.)

Buckeyes II

Ingredients

1 cup creamy peanut butter
1/2 cup finely ground graham cracker crumbs
1 cup confectioners' sugar
2 cups semisweet chocolate chips
2 tablespoons shortening

Directions

Combine peanut butter, graham cracker crumbs, and confectioners' sugar in a bowl or a food processor until smooth. Refrigerate for at least 1 hour.

Roll teaspoonfuls of peanut butter mixture into balls. Refrigerate until ready to dip in melted chocolate.

Melt chocolate chips and shortening together in the top of a double boiler until very liquid. Using a fork or a skewer, dip each ball into chocolate leaving just the very top of the ball exposed. Set on a greased cookie sheet, setting each ball on the peanut butter end. Refrigerate until the chocolate is firm.

Creamy Peanut Dessert

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup chopped salted peanuts
1/4 cup butter, melted
2 tablespoons peanut butter
FILLING:
1 (8 ounce) package cream cheese, softened
1/2 cup peanut butter
1/2 cup sugar
2 teaspoons vanilla extract
1 (16 ounce) container frozen whipped topping, thawed
3 tablespoons chocolate syrup

Directions

In a bowl, combine cracker crumbs and peanuts. Stir in butter and peanut butter; mix well. Set aside 1/2 cup for topping. Press the remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. dish. Cover and refrigerate for 30 minutes.

Meanwhile, in a mixing bowl, beat cream cheese and peanut butter until smooth. Beat in sugar and vanilla. Fold in whipped topping; spoon over crust. Drizzle with chocolate syrup; sprinkle with reserved crumb mixture.

Cover and freeze for up to 3 months. Remove from the freezer 15 minutes before serving.

Cinnamon-Raisin Peanut Butter Sandwich

Ingredients

1/2 cup peanut butter
2 tablespoons honey
1 teaspoon ground cinnamon, or
to taste
4 tablespoons raisins
8 slices whole-grain bread

Directions

In a small bowl, mix together peanut butter, honey, and cinnamon.

Spread about 2 tablespoons of the peanut butter spread over one side of one slice of bread. Sprinkle 1 tablespoon raisins evenly over peanut butter, and place a slice of bread on top of the raisins to make a sandwich. Repeat with remaining ingredients.

Chocolate Peanut Butter Milkshake

Ingredients

1 cup creamy peanut butter
1/4 cup chocolate syrup
1/4 cup milk
12 cubes ice

Directions

In a blender, combine peanut butter, chocolate syrup, milk and ice cubes. Blend until smooth. Pour into glasses and serve.

Crispy Peanut Butter Candy Delight

Ingredients

1/4 cup butter
2 cups confectioners' sugar
2 teaspoons vanilla extract
4 egg yolks
1 (12 ounce) container frozen
whipped topping, thawed
1 (9 inch) angel food cake
6 (2.1 ounce) bars chocolate-
covered crispy peanut butter
flavored candy bar
1/2 cup pecan halves

Directions

In large bowl, cream together butter, sugar vanilla and egg yolks.
Fold whipped topping into butter mixture.

Tear angel food cake into very small pieces. Crush candy bars.
Place half of cake pieces in 9x13 inch pan. Spread half of creamy
mixture over cake pieces. Top with half of nuts and half of crushed
candy bars. Repeat. Chill in refrigerator before serving.

Chewy Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons light corn syrup
2 tablespoons water
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped semisweet chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, peanut butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the corn syrup, water, and vanilla. Combine the flour, baking soda, and salt; stir into the peanut butter mixture. Fold in chocolate chunks. Drop by 1/4 cupfuls 3 inches apart onto ungreased baking sheets.

Bake for 12 to 14 minutes in the preheated oven, or until edges are golden. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Peanut Butter and Jelly Thumbprint Shortbread

Ingredients

1 cup butter, softened
2/3 cup white sugar
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup grape jelly
1/2 cup creamy peanut butter
1 1/2 teaspoons vegetable oil

Directions

Preheat an oven to 350 degrees F (175 degrees C); line a baking sheet with parchment paper.

Beat the butter and sugar with an electric mixer in a large bowl until smooth; add the vanilla and continue to beat. Mix in the flour mixture until just incorporated. Roll dough into 1 1/2-inch balls and arrange on prepared baking sheets. Make a small hole in the center of each ball, using your thumb and finger; fill the holes with grape jam.

Bake in the preheated oven until lightly browned, about 14 minutes; allow to cool on baking sheet for 1 minute.

Put the peanut butter in a microwave-safe bowl, and cook in a microwave oven until soft for 10 - 30 seconds, checking every 10 seconds. Be careful not to overheat the peanut butter; do not let it bubble. Stir the vegetable oil through the heated peanut butter; drizzle over the warm cookies.

Frozen Peanut Butter Cheesecake

Ingredients

1/3 cup butter
1 cup semisweet chocolate chips
2 1/2 cups crispy rice cereal

1 (8 ounce) package cream cheese, softened
2 (5 ounce) cans sweetened condensed milk
3/4 cup peanut butter
2 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup whipped cream
1/2 cup chocolate fudge sauce

Directions

In a heavy sauce pan over low heat, melt the butter and chocolate chips. Remove from heat and gently stir in rice cereal until coated. Press into the bottom and sides of a 9 inch pie plate. Chill 30 minutes.

In a large bowl, beat cream cheese until fluffy. Gradually beat in condensed milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped cream. Pour into prepared crust. Drizzle chocolate topping over pie and freeze for 4 hours or until firm. Keep in freezer until ready to serve, and return leftovers to the freezer as well

Peanut Butter Treats

Ingredients

2 cups peanut butter
1 1/4 cups sugar
2 eggs
52 milk chocolate stars or kisses

Directions

In a mixing bowl, cream peanut butter and sugar. Add eggs, one at a time, beating well after each addition (dough will be sticky). With floured hands, roll tablespoonfuls into 1-1/4-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 14-16 minutes or until tops are cracked. Remove to wire racks. Immediately press a chocolate star in the center of each. Cool.

Easy Peanut Butter and Chocolate Eclair Dessert

Ingredients

1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 3/4 cups cold milk
1/4 cup creamy peanut butter
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
24 HONEY MAID Honey Grahams
6 squares BAKER'S Semi-Sweet
Baking Chocolate
3 tablespoons butter

Directions

Beat pudding mix and milk in large with whisk 2 min. Add peanut butter; mix well. Stir in COOL WHIP. Layer 1/3 of the grahams and half the pudding mixture in 13x9-inch dish, breaking grahams as necessary to fit. Repeat layers. Top with remaining grahams.

Microwave chocolate and butter in microwaveable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Spread over grahams.

Refrigerate 8 hours.

Peanut Ice Cream Pie

Ingredients

1 quart vanilla ice cream, softened
6 peanut butter cups, chopped
1 (9 inch) prepared chocolate
crumb crust
Chocolate syrup

Directions

Place ice cream in a large bowl; fold in peanut butter cups. Spoon into the crust. Cover and freeze overnight or until set. Remove from the freezer 15 minutes before serving. Drizzle with chocolate syrup if desired.

Cupcake Surprise

Ingredients

1 (8 ounce) package cream cheese
1/4 cup confectioners' sugar
1 egg
1 (6 ounce) package chocolate chips
1 (18.25 ounce) package chocolate cake mix
4 maraschino cherries
4 milk chocolate candy kisses
4 walnut halves
1 (1.4 ounce) bar chocolate covered toffee bars, chopped
1/8 cup raisins
1/4 cup candy coated peanut butter pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners. In a medium bowl, mix cream cheese, sugar, and egg together until well blended. Stir in chocolate chips. Set aside.

Prepare cake mix according to package instructions. Fill each cup half full. Drop a heaping teaspoonful of cream cheese mix in center of each cupcake. Press one cherry, or chocolate kiss, walnut half, toffee piece, a few raisins or peanut butter pieces in the center of each cupcake.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Traditional Peanut Butter Pie

Ingredients

1/3 cup JIF® Creamy Peanut Butter
3/4 cup confectioners' sugar
1 (9 inch) baked pie crust
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
4 eggs, separated
1/2 cup water
1 (4-serving size) package vanilla flavor pudding mix (NOT instant)
1 (8 ounce) container sour cream, at room temperature
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

Preheat oven to 350 degrees F. In small bowl, cut peanut butter into confectioners' sugar until crumbly; sprinkle into pie crust.

In large saucepan, mix sweetened condensed milk, egg yolks, water and pudding mix; cook and stir until thickened. Cool slightly; stir in sour cream. Spoon into prepared pie crust.

In small bowl, beat egg whites with cream of tartar with electric mixer until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time; beat 4 minutes longer or until sugar is dissolved and stiff glossy peaks form.

Spread on pie, sealing carefully to edge of crust to prevent meringue from shrinking.

Bake for 15 minutes or until golden brown. Cool. Chill. Store leftovers covered in refrigerator.

Chocolate Peanut Butter Fudge

Ingredients

3 cups white sugar
1 cup evaporated milk
1/4 cup cocoa
1/2 cup peanut butter
1 tablespoon butter

Directions

Butter one 9x9 inch pan.

Combine the sugar, evaporated milk and cocoa in saucepan. Stir over high heat until mixture comes to a rolling boil. Lower heat to medium and continue cooking to a soft ball stage.

Remove from heat, add peanut butter and margarine. Beat by hand until creamy; pour into prepared pan. Allow to cool and cut into squares.

Peanut Butter Brownies

Ingredients

1 1/2 cups butter or margarine, divided
3/4 cup baking cocoa, divided
4 eggs
2 cups sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 (18 ounce) jar chunky peanut butter
1/3 cup milk
10 large marshmallows
2 cups confectioners' sugar

Directions

In a saucepan, melt 1 cup butter; stir in 1/2 cup cocoa until smooth. Remove from the heat. In a mixing bowl, combine the eggs, sugar and vanilla; beat for 1 minute. Combine flour and salt; gradually add to egg mixture. Beat in cocoa mixture; mix well. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-22 minutes or until toothpick inserted near the center comes out clean. Place on a wire rack.

Meanwhile, place peanut butter in a microwave-safe bowl. Microwave, uncovered, at 50% power for 2 minutes, stirring once. Stir until peanut butter is blended. Spread peanut butter over warm brownies. Refrigerate for 45 minutes or until peanut butter is set.

Place the remaining cocoa in a heavy saucepan. Stir in the milk until smooth; add the marshmallows and remaining butter. Cook and stir over medium heat until butter and marshmallows are melted and mixture is smooth. Remove from the heat. Gradually stir in confectioners' sugar. Spread over peanut butter layer. Refrigerate for at least 30 minutes. Cut into squares.

Peanut Butter Chicken Skewers

Ingredients

1/2 cup creamy peanut butter
1/2 cup water
1/4 cup soy sauce
4 cloves garlic, minced
3 tablespoons lemon juice
2 tablespoons brown sugar
3/4 teaspoon ground ginger
1/2 teaspoon crushed red pepper flakes
4 boneless, skinless chicken breast halves
2 cups shredded red cabbage
Sliced green onion tops

Directions

In a saucepan, combine the first eight ingredients; cook and stir over medium-high heat for 5 minutes or until smooth. Reserve half of the sauce. Slice chicken lengthwise into 1-in. strips; thread onto metal or soaked wooden skewers.

Grill, uncovered, over medium-hot heat for 2 minutes; turn and brush with peanut butter sauce. Continue turning and basting for 4-6 minutes or until juices run clear.

Place cabbage on a serving plate; top with chicken. Sprinkle with onion tops. Serve with reserved sauce.

PBJ Crunch Bars

Ingredients

2 1/4 cups oats
2 1/4 cups all-purpose flour
3/4 cup white sugar
1 cup brown sugar
1/4 cup graham cracker crumbs
1/4 teaspoon ground cinnamon
3 sticks cold butter, thinly sliced
1 1/2 cups warm peanut butter
1 1/2 cups grape jelly

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Stir the oats, flour, white sugar, brown sugar, graham cracker crumbs, and cinnamon in the bowl of a stand mixer. Using the whisk attachment, cut the butter into the mixture until crumbly. Press about half of the mixture into the bottom of an ungreased 9x13-inch baking dish. Spread the peanut butter over the oat mixture. Stir the jelly to make it spreadable and swirl into the peanut butter. Sprinkle the remaining oat mixture over the peanut butter and jelly layer; gently pat until it sticks together.

Bake in the preheated oven until golden brown, 25 to 35 minutes. Allow to cool completely before cutting into bars.

Halloween Cookies

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup butter
1/2 cup peanut butter
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Sift flour with soda and salt.

In a separate bowl, cream margarine, peanut butter and sugar until light and fluffy. Beat in egg and vanilla.

Fold in flour mixture until just blended. Shape into rolls about 3 inches in diameter. Wrap in wax paper and chill in refrigerator overnight or until firm.

Slice rolls 1/8" thick. Make Halloween faces using peanuts, raisins, chocolate or butterscotch chips, or red candies for eyes, nose and mouth. Use colored coconut or chocolate sprinkles for hair.

Bake on an ungreased cookie sheet at 375 degrees F for about 12 minutes.

Cookie Mix in a Jar VII

Ingredients

1 cup packed brown sugar
1 1/2 cups confectioners' sugar
3/4 cup unsweetened cocoa powder
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

In a separate bowl, mix together the flour, baking powder and salt.

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to Jar: Peanut Butter Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. 3. Mix until completely blended. You will need to use your hands to finish mixing. 4. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork. 5. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

Craving Cookies

Ingredients

1/2 cup mashed banana
1/2 cup peanut butter
1/2 cup brown sugar
1/2 cup white sugar
1 1/2 teaspoons vanilla extract
1 1/3 cups all-purpose flour
1 tablespoon baking powder
1/4 cup semisweet chocolate chips

Directions

In a medium bowl, stir together the mashed banana and peanut butter until well blended. Stir in the brown sugar, white sugar and vanilla until smooth. Combine the flour and baking powder; add to the peanut butter mixture and mix well. Finally, fold in the chocolate chips. Cover and chill dough for at least 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper. Roll dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Gooney Toasted PB and J's

Ingredients

3 tablespoons peanut butter
2 tablespoons strawberry jelly
2 tablespoons marshmallow
creme
4 slices bread
1 tablespoon butter

Directions

Stir together peanut butter, strawberry jelly, and marshmallow
creme until just combined. Spread the peanut butter mixture on 2
slices of bread, and top with the remaining 2 bread slices.

Melt the butter in a skillet over medium-high heat, and fry
sandwiches, turning once, until golden brown on both sides, about
3 minutes per side. Remove from heat, cut in half, and serve.

Chocolate Peanut Butter Cream Cheese Bars

Ingredients

1 cup all-purpose flour
1/4 cup packed brown sugar
1/2 cup butter, softened
3/4 cup semisweet chocolate chips
2 cups peanut butter chips
1/2 cup white sugar
1/2 cup packed brown sugar
1/3 cup butter, softened
1 (8 ounce) package cream cheese
1 cup unbleached all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 tablespoon rum
1 tablespoon vanilla extract
1/4 cup semisweet chocolate chips
1 tablespoon rum
1 teaspoon water

Directions

Preheat oven to 325 degrees F (165 degrees C).

To Make Crust: Combine 1 cup flour, 1/4 cup packed brown sugar, 1/2 cup butter or margarine and 3/4 cup melted chocolate chips in large bowl. Mix well. Press into bottom of ungreased 11 x 7 inch pan. Top with 2 cups peanut butter chips

To Make Filling: Beat 1/2 cup white sugar, 1/2 cup brown sugar, 1/3 cup butter and 8 oz. cream cheese in large bowl until smooth. Add 1 cup unbleached flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1 tablespoon vanilla and 1 tablespoon rum. Blend well. Spread over peanut butter chips.

Bake until edges are light brown and set, 35-40 minutes. Let cool for 30 minutes.

To Make Glaze: Melt 1/4 cup chocolate chips with 1 tablespoon rum and 1 teaspoon water in small saucepan over low heat. Stir constantly until smooth. Drizzle over filling while warm. Refrigerate 1 hour and cut into bars. Store in refrigerator.

Peanut Butter Coffee Cake

Ingredients

1/2 cup packed brown sugar,
divided
2 1/2 cups all-purpose flour
3/4 cup JIF® Creamy Peanut
Butter
2 tablespoons butter or margarine,
melted
1/4 cup CRISCO® All-Vegetable
Shortening
1 cup packed brown sugar
2 eggs
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup milk

Directions

Preheat oven to 375 degrees F.

Mix 1/2 cup brown sugar, 1/2 cup flour, 1/4 cup JIF® peanut butter and the melted butter or margarine until crumbly; set aside.

Cream 1/2 cup JIF® and the shortening together well. Slowly beat in 1 cup brown sugar. Add eggs, one at a time, beating till fluffy

Thoroughly stir together 2 cups flour, baking powder, salt, and soda. Add alternately with milk to creamed mixture, beating after every addition.

Spread batter in a greased 13 x 9 x 2-inch baking pan. Top with crumbly mixture.

Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

African Peanut Soup

Ingredients

2 tablespoons olive oil
2 medium onions, chopped
2 large red bell peppers, chopped
4 cloves garlic, minced
1 (28 ounce) can crushed tomatoes, with liquid
8 cups vegetable broth or stock
1/4 teaspoon pepper
1/4 teaspoon chili powder (optional)
2/3 cup extra crunchy peanut butter
1/2 cup uncooked brown rice

Directions

Heat oil in a large stock pot over medium high heat. Cook onions and bell peppers until lightly browned and tender, stirring in garlic when almost done to prevent burning. Stir in tomatoes, vegetable stock, pepper, and chili powder. Reduce heat to low and simmer, uncovered, for 30 minutes.

Stir in rice, cover, and simmer another fifteen minutes or until rice is tender. Stir in peanut butter until well blended, and serve.

Prawns in Peanut Soup

Ingredients

2 cups water
salt to taste
2 1/4 pounds peeled and deveined prawns
1/2 pound fresh green beans, trimmed
1 large eggplant, diced
1/2 pound bok choy, chopped
2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 teaspoon achiote powder
3 tablespoons smooth peanut butter

Directions

Bring the water and salt to a boil in a large pot. Add the prawns to the water and return to a boil; cook at a boil for 5 minutes. Remove the prawns with a strainer and set aside.

Cook the beans, eggplant, and bok choy in the water until slightly tender, about 3 minutes. Drain and reserve the liquid. Set the vegetables aside.

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and garlic in the hot oil until fragrant, about 5 minutes. Sprinkle the achiote powder over the mixture; stir until you produce an even orange-red color. Add the peanut butter and continue stirring until the peanut butter has melted evenly into the mixture. Stir the reserved water into the mixture and bring to a boil; cook at a boil for 3 minutes before stirring in the prawns and vegetables. Continue boiling together 2 minutes more before serving.

Tiger Butter

Ingredients

1 pound white chocolate,
chopped
1/4 cup semisweet chocolate
chips
1/3 cup crunchy peanut butter
1/2 cup crispy rice cereal

Directions

Line a 9x9 inch dish with waxed paper.

Combine white chocolate, chocolate chips and peanut butter in a 2 quart microwave safe dish and microwave on low one minute. Stir until smooth. Stir in the rice cereal and spread into prepared pan. Let cool completely before cutting into squares.

Peanut Butter Cookies III

Ingredients

2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup peanut butter
1 egg
1 (14 ounce) can sweetened
condensed milk
1 teaspoon vanilla extract
1/2 cup chopped walnuts
(optional)

Directions

Sift together flour, baking powder, and salt; set aside. Cream peanut butter and egg. Add the dry ingredients alternately with the canned milk. Stir until well blended.

Stir in vanilla and nuts. Drop by tablespoonfuls onto well-greased baking sheet. Bake at 350 degrees F (180 degrees C) for 10-12 minutes or until lightly browned. Remove from baking sheet immediately.

Peanut Celery Pita Spread

Ingredients

1/3 cup natural peanut butter
1 tablespoon fresh lemon juice
2 teaspoons tamari sauce
1 clove garlic, minced
2 tablespoons water
1 cup celery, finely chopped

Directions

Mix the peanut butter together in a bowl with the lemon juice, tamari sauce, garlic, and water until smooth. Stir in the celery and toss until evenly blended. Spread on your choice of sliced bread.

Jif® Peanut Butter Banana Bread

Ingredients

2 1/2 cups PILLSBURY BEST® All Purpose Flour
1 cup granulated sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1 cup mashed ripe bananas
3/4 cup JIF® Crunchy Reduced Fat Peanut Spread
3/4 cup milk
1/4 cup CRISCO® Canola Oil
1 large egg

Directions

Heat oven to 350 degrees F. Grease 9 x 5 x 3-inch loaf pan.

Combine flour, sugar, baking powder and salt in large bowl. Add banana, peanut butter, milk, canola oil and egg. Beat at medium speed of electric mixer, scraping sides and bottom of bowl. Mix just until blended.

Bake at 350 degrees F for 60 to 65 minutes or until toothpick inserted in center comes out clean. (Cover top loosely with foil after 45 minutes to prevent over-browning.)

Cool 10 minutes in pan. Remove to cooling rack.

Peanut Buttery Chocolate Pie

Ingredients

1 cup peanut butter
2 cups confectioners' sugar
1 cup all-purpose flour
1/2 cup packed brown sugar
2/3 cup honey
1 tablespoon vanilla extract
1 cup semi-sweet chocolate chips
1/2 cup peanut butter chips
1 (9 inch) prepared graham cracker crust

Directions

Combine peanut butter, honey, vanilla extract, and confectioners' sugar in a mixing bowl. Mix with an electric mixer thoroughly. Combine flour and brown sugar, and fold into the peanut butter mixture. Fold peanut butter chips into the pie filling.

In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth. Spread chocolate evenly over the bottom of the graham cracker crust. Pour the pie filling into the crust, spreading it evenly. Chill and serve.

Peanut Butter Cookies X

Ingredients

3/4 cup peanut butter
1/4 cup shortening
1 egg
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the peanut butter, shortening and egg until well blended. Stir in the sweetened condensed milk and vanilla. Combine the flour and baking powder; stir into the peanut butter mixture to form a dough. Finally, stir in the chopped peanuts. Shape dough into 1 inch balls and place them 2 inches apart onto ungreased cookie sheets. Flatten balls using the tines of a fork.

Bake for 8 to 10 minutes in the preheated oven, until the edges are lightly browned. Remove from cookie sheets to cool on wire racks.

T. T.'s Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter
1 1/2 cups white sugar
1/3 cup peanut butter
1 egg
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
4 chocolate covered peanut butter cups, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, baking soda and salt, set aside. In a medium bowl, cream together the sugar and butter. Stir in the peanut butter, egg and vanilla. Add the dry ingredients, mix well. Then fold in the chocolate chips and chopped peanut butter cups. Shape into 2 inch balls and place on unprepared cookie sheets 3 inches apart.

Bake for 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Chocolate Peanut Butter Pie

Ingredients

1 cup peanut butter
3/4 cup butter
3 cups confectioners' sugar
2 (8 inch) prepared graham cracker crusts
2 cups milk
1 (3.9 ounce) package instant chocolate pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium, microwave-safe bowl, combine butter and peanut butter. Heat in the microwave until soft; mix well. Gradually stir in confectioners' sugar until the mixture resembles a soft dough. Spread mixture into 2 pie crusts.

In a small bowl, mix the milk with the instant pudding. Pour over the peanut butter mixture in each crust. Chill until firm.

Top pies with whipped topping when ready to serve.

Peanut Surprise Cookies

Ingredients

1/2 cup margarine, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup light brown sugar
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
2/3 teaspoon baking soda
1/4 teaspoon salt
1 (8.75 ounce) bag chocolate
covered creamy caramel candies
1/4 cup white sugar for decoration

Directions

In a large bowl, cream together the margarine, peanut butter, 1/2 cup white sugar and brown sugar until smooth. Beat in the egg. Combine the flour, baking powder, baking soda and salt; stir into the peanut butter mixture. Cover and chill dough until firm, about 30 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Roll chilled dough into 1 inch balls. Press a caramel candy into the center of each ball so that it is completely covered with dough. Roll balls in remaining sugar and place 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until set. Cool on baking sheets for 2 minutes before removing to wire racks to cool completely.

Strawberry and Peanut Butter Cream Cake Roll

Ingredients

Cake:

1/4 cup powdered sugar
Crisco® Original No-Stick
Cooking Spray
1 cup Pillsbury BEST® All
Purpose Flour
1 teaspoon baking powder
1/4 teaspoon salt
4 eggs
1 cup granulated sugar
4 tablespoons water
1 teaspoon vanilla extract

Filling:

1 (8 ounce) package cream
cheese, softened
1 cup powdered sugar
1/3 cup Jif® Extra Crunchy
Peanut Butter
1/2 teaspoon almond extract
1 (10 ounce) jar Smucker's®
Strawberry Simply Fruit

Directions

Cake: Preheat oven to 375 degrees F. Sift powdered sugar generously over a 12"x17" area of a clean thin kitchen towel. Grease a 15x10x1 inch jelly roll pan. Line pan with waxed paper. Grease only the surface of the wax paper. Sift together flour, baking powder and salt; set aside.

Beat the eggs in medium bowl until frothy, about 3 minutes. Gradually add sugar, water, vanilla and sifted flour mixture, scraping bowl occasionally. Pour batter into prepared pan. Bake for 9 to 11 minutes or until toothpick inserted near center comes out clean. Immediately loosen the cake around the edges and invert cake onto the prepared towel. Carefully remove paper. Roll the cake beginning at the narrow end. Cool on a wire rack for 45 minutes.

Filling: Beat cream cheese, powdered sugar, peanut butter and almond extract in a medium bowl until well combined. Unroll cake; first spread peanut butter cream evenly to edges of the cake. Reserve 2 tablespoons fruit in a resealable plastic bag for garnish; spread remaining fruit over peanut butter. Roll cake; wrap in plastic wrap and refrigerate several hours before serving. Sprinkle with powdered sugar before serving, if desired.

Peanut Cereal Squares

Ingredients

4 cups Rice Chex® cereal
1 cup light corn syrup
1 cup sugar
1 cup peanut butter
1 cup salted peanuts
1 teaspoon vanilla extract

Directions

Place cereal in a greased 13-in. x 9-in. x 2-in. pan. In a saucepan, bring corn syrup and sugar to a boil; boil for 1 minute. Remove from the heat; stir in peanut butter until blended. Stir in peanuts and vanilla. Pour over cereal. Cool completely. Cut into squares.

Peanut Butter Bananas and Sauce

Ingredients

4 bananas, peeled and halved lengthwise
1/2 cup peanut butter
2 egg yolks
2/3 cup white sugar, divided
1/4 cup white vinegar
2 tablespoons butter

Directions

Spread peanut butter onto the cut side of the banana halves, and seal the halves back together. Slice into coins, and set aside.

In a saucepan over low heat, whisk together the egg yolks and 1/2 cup of the sugar. Stir in the vinegar and butter. Cook, whisking constantly until clear. Whisk in remaining sugar if you like.

Place the bananas into a serving bowl, and pour the sauce over them. This dish may be served hot or cold.

Puppy Chow I

Ingredients

1/2 cup butter
1 cup creamy peanut butter
2 cups milk chocolate chips
1 (17.5 ounce) package crispy
corn and rice cereal
1 pound confectioners' sugar

Directions

Melt the peanut butter with the butter or margarine and the milk chocolate. Pour over the cereal and toss until well coated.

Place the coated cereal in a large paper sack then add the confectioners' sugar, fold down the top of the bag and shake to coat.

Peanut Butter and Chocolate Cake I

Ingredients

2 cups cake flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup unsalted butter, softened
1 1/3 cups white sugar
2 eggs
3/4 cup creamy peanut butter
1 tablespoon vanilla extract
1 cup milk

3/4 cup unsalted butter
1 1/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup creamy peanut butter
1 (12 ounce) jar hot fudge topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the peanut butter and vanilla. Beat in the flour mixture alternately with the milk. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely.

Make the Frosting and Filling: In a large bowl, beat 3/4 cup butter until smooth. Slowly beat in confectioners' sugar until smooth. Blend in 2 tablespoons milk and vanilla. Beat at high speed until light and fluffy. For filling, combine 1/2 cup of butter mixture with 1/2 cup peanut butter. For frosting, beat 1/2 cup of the (cool) hot fudge into remaining butter mixture.

To assemble: Place one cake layer on serving plate. Spread top with peanut butter filling. Place second layer on top and frost top and sides with fudge frosting. Warm the remaining fudge sauce and drizzle over cake when serving.

Peanut Butter and Honey No-Bake Cookies

Ingredients

1/2 cup butter
1/3 cup whole milk
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup honey
1 pinch salt
1 cup crunchy peanut butter
3 1/2 cups instant oatmeal, or
more as needed

Directions

Combine the butter, milk, white sugar, brown sugar, and honey in a large pot over medium-high heat; bring to a rapid boil for 90 seconds. Stir the salt and peanut butter into the mixture and remove immediately from the heat. Add the oatmeal quickly and mix to combine. Make sure the texture is thick with a little bit of sauce, but not too much sauce. If needed add extra oatmeal.

Drop rounded spoonfuls of the dough 2 inches apart onto aluminum foil or waxed paper; allow to sit 1 to 2 hours before serving.

Peanut Butter Bread

Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup quick-cooking oats
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3/4 cup chunky peanut butter
- 1 egg
- 1 cup milk
- 1 teaspoon vanilla extract

Directions

In a bowl, combine the flour, oats, sugar, baking powder and salt. Cut in the peanut butter until crumbly. Combine the egg, milk and vanilla; stir into dry ingredients just until moistened.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Peanutty Caramel Bars

Ingredients

1 (14 ounce) package caramels
1/4 cup water
3/4 cup peanut butter, divided
4 cups Cheerios® cereal
1 cup salted peanuts
1 cup semisweet chocolate chips
1/2 cup butter or margarine,
softened

Directions

In a large microwave-safe bowl, heat caramels, water and 1/2 cup peanut butter on high for 1 minute; stir. Microwave 1-2 minutes longer or until melted. Add cereal and peanuts; stir until coated. Spread into a greased 13-in. x 9-in. x 2-in. pan; set aside.

In another microwave-safe bowl, heat chips, butter and remaining peanut butter on high for 30-60 seconds or until melted. Spread over cereal mixture. Refrigerate before cutting.

Peanut Butter Pie XIII

Ingredients

1 (9 inch) pie crust, baked
3 egg yolks, beaten
1 pinch salt
2 1/2 cups milk
3/4 cup white sugar
1/4 cup all-purpose flour
1 teaspoon vanilla extract
1/2 cup creamy peanut butter
1 1/2 cups sweetened whipped
cream (optional)

Directions

In a medium saucepan, whisk together egg yolks, salt and milk. Cook over low heat, stirring constantly until warm.

In a small bowl combine sugar and flour. Mix well and gradually whisk into milk mixture. Continue to stir mixture constantly until thickened. Remove from heat.

Add vanilla extract and peanut butter to milk mixture. Stir until smooth. Pour into baked pastry shell. Chill for at least 2 hours before serving. Top with whipped cream if desired.

Monster Cookies II

Ingredients

1 cup margarine, softened
2 cups white sugar
2 cups packed brown sugar
3 cups peanut butter
6 eggs
1 1/2 teaspoons corn syrup
1 1/2 teaspoons vanilla extract
4 teaspoons baking soda
9 cups rolled oats
1/2 pound candy-coated milk
chocolate pieces
1/2 pound semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the margarine, white sugar, brown sugar, and peanut butter until smooth. Beat in the eggs, two at a time, then stir in the corn syrup and vanilla. Mix in baking soda and oats until well blended. Stir in the chocolate candies and chocolate chips. Roll dough into 2 inch balls, and place 3 inches apart on an ungreased cookie sheet. Flatten slightly with a fork.

Bake for 12 to 15 minutes in the preheated oven. Cool on cookie sheets for a few minutes, before transferring to wire racks to cool completely.

Peanut Butter Rolls

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 cups warm milk (110 to 115 degrees F)
1/4 cup sugar
1/4 cup shortening
1 teaspoon salt
2 eggs
7 cups all-purpose flour
2/3 cup peanut butter
FROSTING:
4 cups confectioners' sugar
1/3 cup peanut butter
1/2 cup hot freshly brewed coffee

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, sugar, shortening, salt, eggs and 3-1/2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each into a 14-in. x 9-in rectangle. Spread 1/3 cup peanut butter to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a long side; pinch seam to seal. Cut each into 12 slices. Place, cut side down, in two greased 13-in. x 9-in. x 2-in. baking pans. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until lightly brown. Combine frosting ingredients; frost warm rolls. Cool in pans on wire racks.

Grilled Cheese and Peanut Butter Sandwich

Ingredients

2 slices bread
2 tablespoons peanut butter
1 slice Cheddar cheese
2 teaspoons butter or margarine

Directions

Heat a skillet over medium heat. Spread peanut butter on one slice of bread, lay a slice of cheese over the peanut butter, and top with the remaining slice of bread. Spread butter on the outer sides of the sandwich, and place in the hot skillet. Fry on each side until golden brown and cheese is melted, 3 to 5 minutes.

Fudgy Peanut Butter Brownies

Ingredients

2 cups sugar
1 1/2 cups all-purpose flour
3/4 cup baking cocoa
1/2 teaspoon salt
2/3 cup unsweetened applesauce
3/4 cup egg substitute
2 teaspoons vanilla extract
FILLING:
3 ounces reduced fat cream
cheese, softened
1/3 cup reduced fat peanut butter
1/4 cup sugar
1/4 cup egg substitute
1 teaspoon vanilla extract
FROSTING:
1 cup confectioners' sugar
3 tablespoons baking cocoa
2 tablespoons 2% milk
1 teaspoon vanilla extract
1 teaspoon water

Directions

In a large bowl, combine the sugar, flour, cocoa and salt. Stir in applesauce, egg substitute and vanilla; mix well. Pour about half of the batter into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray.

In a mixing bowl, combine the filling ingredients; beat until smooth. Drop by tablespoonfuls onto batter. Spoon remaining batter over the top; cut through batter with a knife to swirl peanut butter mixture.

Bake at 325 degrees F for 25-30 minutes or until edges are firm and center is almost set. Cool on a wire rack.

In a small bowl, combine the frosting ingredients until smooth. Spread over brownies.

Whitney's Peanut Butter Cookie Balls

Ingredients

1 cup peanut butter
1 cup butter, softened
2 cups confectioners' sugar
1 cup graham cracker crumbs
1 cup semisweet chocolate chips

Directions

Mix ingredients by hand, roll into balls. Roll or dip into the following ingredients: coconut, cocoa, sprinkles, icing sugar, graham cracker crumbs. Refrigerate. Enjoy!!!

Salted Peanut Bars

Ingredients

Crust:

1 1/3 cups flour
2/3 cup brown sugar
2 tablespoons Argo® Corn Starch
1/2 teaspoon salt
1/2 teaspoon Argo® Baking Powder
1/4 teaspoon baking soda
1/2 cup butter or margarine
2 egg yolks
1 teaspoon Spice Islands® Pure Vanilla Extract
3 cups mini marshmallows

Topping:

2/3 cup Karo® Light Corn Syrup
2/3 cup butter OR margarine
1 (10 ounce) package peanut butter chips
2 teaspoons Spice Islands® Pure Vanilla Extract
2 cups crisp rice cereal
2 cups salted peanuts

Directions

For Crust: Mix flour, brown sugar, corn starch, salt, baking powder and baking soda in a large bowl. Cut in butter using a pastry blender OR two knives. Add egg yolks and vanilla. Mixture will be crumbly. Press into an ungreased 13 x 9-inch pan.

Bake in a preheated 350 degree F oven for 12 to 15 minutes. Remove from oven and sprinkle with marshmallows; return to oven for 3 to 5 minutes, until marshmallows are puffy.

Cool completely.

For Topping: Heat corn syrup, butter and peanut butter chips in a saucepan over low heat until smooth. Remove from heat. Add vanilla, cereal and peanuts.

Spread over baked crust; chill 1 hour or until firm.

Peanut Butter Cup Pie

Ingredients

1 (3 ounce) package non-instant vanilla pudding mix
2 cups milk
1 (16 ounce) jar peanut butter
1 (9 inch) pie crust, baked
1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 cup frozen whipped topping, thawed (optional)

Directions

Combine vanilla pudding mix with 2 cups milk; prepare according to package directions. As pudding heats up, add peanut butter. Stir constantly until peanut butter is melted and mixture is smooth and thickened. Pour mixture into pie crust.

Mix chocolate pudding mix and 2 cups milk according to package directions. Allow to set up 5 minutes, then pour over peanut butter pudding layer. Chill several hours before serving. Garnish with whipped topping if desired.

Peanut Butter Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
4 ounces cream cheese, softened
1/4 cup creamy peanut butter
2 tablespoons confectioners'
sugar
1 cup whipped topping
1 cup whipping cream
1 cup semisweet chocolate chips

Directions

Prepare and bake cake mix according to package directions, using a 9-in. fluted tube pan. Cool for 10 minutes before removing from pan to a wire rack.

In a small mixing bowl, beat cream cheese until smooth. Add the peanut butter and confectioners' sugar; beat until blended. Fold in whipped topping. Split cake in half horizontally; place bottom layer on a serving plate. Spread with the peanut butter mixture. Top with remaining cake. Refrigerate until chilled.

In a small heavy saucepan, bring cream to a boil. Reduce heat to low. Stir in chocolate chips; cook and stir until chocolate is melted. Refrigerate until spreadable. Frost top and sides of cake. Refrigerate until serving.

Peanut Butter Cake V

Ingredients

1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/4 cup creamy peanut butter
3 tablespoons butter

2 cups all-purpose flour
1 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup milk
2 eggs
1/2 cup peanut butter
1/4 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Make the streusel topping: In a small bowl, combine 1/2 cup flour and 1/2 cup brown sugar. Cut in 1/4 cup peanut butter and 3 tablespoons butter until mixture resembles coarse crumbs. Set aside.

In a large bowl, mix together 2 cups flour, 1 cup brown sugar, baking powder, baking soda and salt. Make a well in the center and pour in the milk, eggs, 1/2 cup peanut butter and 1/4 cup butter. Mix well and pour into prepared pan. Spread evenly, then sprinkle streusel over top.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Peanut Butter and Jelly Cookies

Ingredients

1/2 cup shortening
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup any flavor fruit jam

Directions

In a mixing bowl, cream shortening peanut butter and sugars. Beat in egg. Combine dry ingredients; gradually add to creamed mixture.

Cover and chill for 1 hour.

Roll into 1 inch balls; place 2 inches apart on greased baking sheets. Flatten slightly. Bake at 375 degrees F (190 degrees C) for 10 minutes. Cool on wire rack. Spread jam on the bottom of half of the cookie; top with remaining cookie half.

Peanut Butter Chicken Skewers

Ingredients

1/2 cup creamy peanut butter
1/2 cup water
1/4 cup soy sauce
4 garlic cloves, minced
3 tablespoons lemon juice
2 tablespoons brown sugar
3/4 teaspoon ground ginger
1/2 teaspoon crushed red pepper flakes
4 boneless, skinless chicken breast halves
2 cups shredded red cabbage
Sliced green onion tops

Directions

In a saucepan, combine the first eight ingredients; cook and stir over medium-high heat for 5 minutes or until smooth. Reserve half of sauce. Slice chicken lengthwise into 1-in. strips; thread onto skewers (if using bamboo skewers, soak them in water for at least 20 minutes). Grill, uncovered, over medium-hot heat for 2 minutes; turn and brush with peanut butter sauce. Continue turning and basting for 4-6 minutes or until chicken juices run clear. Place cabbage on a serving plate; top with chicken. Sprinkle with onion tops. Serve with reserved sauce.

Thai Chicken Tenders

Ingredients

2 tablespoons sesame oil
1 pound boneless, skinless
chicken sliced into strips
2 teaspoons minced ginger
1/2 cup hoisin sauce
1/2 cup Peter Pan® Creamy
Peanut Butter
1 teaspoon McCormick® cayenne
pepper
1/2 cup scallions, chopped

Directions

Heat oil in large skillet and cook chicken until it is no longer pink, about 2-3 minutes. Reduce heat to low and add ginger, Hoisin sauce, Peter Pan peanut butter and McCormick cayenne pepper. Cook, stirring frequently, until sauce is bubbly and warm, 1-2 minutes. Remove from heat and sprinkle with scallions. Serve immediately.

Three-in-One Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon water
1 teaspoon vanilla extract
2 cups quick-cooking oats
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1 (10 ounce) package peanut butter chips
1 cup chopped nuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in water and vanilla. Combine oats, flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in peanut butter chips and nuts.

Drop by tablespoonfuls 2. in apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Almond Peanut Butter Squares

Ingredients

1 cup sugar
1/2 cup honey
1/2 cup light corn syrup
1 cup creamy peanut butter
1 teaspoon vanilla extract
2 1/2 cups whole unblanched almonds

Directions

Line a 9-in. square pan with foil and butter the foil; set aside. Butter the sides of a heavy saucepan; add the sugar, honey and corn syrup. Bring to a boil over medium heat, stirring constantly. Boil, without stirring, for 2 minutes. Remove from the heat; immediately stir in the peanut butter, vanilla and almonds. Pour into prepared pan. Let stand at room temperature until completely cool. Cut into squares. Individually wrap pieces in foil or waxed paper; twist ends.

Hot Peanut Sauce

Ingredients

4 tablespoons peanut butter
4 tablespoons hot water
2 tablespoons soy sauce
1 1/2 tablespoons brown sugar
1/4 teaspoon cayenne pepper
1 1/2 teaspoons lemon juice

Directions

In a small bowl combine peanut butter and water; mix until a smooth paste forms. Stir in soy sauce, then brown sugar, cayenne and lemon juice. Mix by hand until well combined and smooth.

Dr. Pepper Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 cup Dr. Pepper soft drink
3 tablespoons unsweetened cocoa powder
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup butter
1/2 cup buttermilk
1 1/2 cups miniature marshmallows
6 tablespoons butter
1 cup packed brown sugar
2/3 cup peanut butter
1/4 cup milk
2/3 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan.

Mix together the flour and the white sugar.

In a saucepan combine the Dr. Pepper, cocoa, and 1 cup of the butter or margarine, bring to a boil. Pour melted butter mixture over the flour and mix well. Stir in the beaten eggs, baking soda, vanilla, buttermilk and miniature marshmallows and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove from oven and spread peanut butter topping over warm cake. Place frosted cake under broiler, about 4 inches from the heat source. Broil for just a few seconds, or until topping starts to bubble. Do not scorch. Let cake cool at least 30 minutes before serving.

To Make Peanut Butter Topping: Cream together the remaining 6 tablespoons butter, the brown sugar, and the peanut butter. Add the milk and stir well. Mix in the nuts. Spread topping over still warm cake.

Easy Whole Wheat Peanut Butter Cookies

Ingredients

1 cup peanut butter
1/2 cup butter, softened
1/2 cup honey
1/2 cup packed brown sugar
1 egg
1 1/4 cups whole wheat flour
1 teaspoon baking powder

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the peanut butter, butter, honey, brown sugar and egg until smooth. Combine the whole wheat flour and baking powder; stir into the batter until blended. Roll into small balls, and place on a greased cookie sheet. Flatten slightly using a fork.

Bake for 13 to 15 minutes in the preheated oven, or until cookies are slightly toasted at the edges.

Creamy Peanut Towers

Ingredients

2 slices white bread
2 tablespoons butter
4 tablespoons peanut butter
1 teaspoon white sugar
1 slice whole wheat bread

Directions

Butter a slice of white bread. Spread peanut butter on the bread over the layer of butter. Sprinkle sugar over the top of the peanut butter layer.

Place a slice of wheat bread on top of the white bread and repeat the layering of butter, peanut butter and sugar. Top the wheat bread with a slice of white bread.

Cut the layered slices into 9 pieces. Insert toothpicks into the pieces and serve.

Kookie Cookies

Ingredients

1 (10.5 ounce) bag corn chips
1 cup light corn syrup
1 cup sugar
1 cup creamy peanut butter

Directions

Spread corn chips in a greased 15-in. x 10-in. x 2-in. baking pan. In a saucepan over medium heat, bring corn syrup and sugar to a boil. Remove from the heat; stir in peanut butter until smooth. Pour over corn chips. Cool. Break into pieces.

Crunchy Munchies

Ingredients

1 cup corn syrup
1/2 cup peanut butter
3 cups toasted oat cereal

Directions

In a large saucepan, bring the corn syrup to a boil over medium heat. using a candy thermometer, cook the syrup to the soft crack stage (270 degrees F/132 degrees C). When this stage is reached, stir in the peanut butter and toasted oat cereal. Quickly drop by heaping spoonfuls onto waxed paper or press into a 9x9 inch square pan lined with waxed paper. Let sit until cool.

Campbell's Kitchen Chocolate Peanut Butter Cups

Ingredients

1 sheet Pepperidge FarmB® Puff Pastry
6 tablespoons creamy peanut butter
1 (4 ounce) bar sweet baking chocolate, broken into squares
2/3 cup miniature marshmallows

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 degrees F.

Unfold pastry on lightly floured surface. Roll into 18x9-inch rectangle. Cut into 18 (3-inch) squares. Press squares into 3-inch muffin-pan cups. Place 1 teaspoon peanut butter in center of each. Top each with 1 square chocolate and about 3 marshmallows.

Bake 12 minutes or until golden. Cool in pan on wire rack 10 minutes. Remove from pan and cool on wire rack.

Ignacio's Super Peanut Butter and Jelly Sandwich

Ingredients

3 slices bread
2 tablespoons fruit preserves, any
flavor
2 tablespoons peanut butter

Directions

Toast 1 bread slice, allow to cool. Spread one side of each of the two remaining slices with preserves. Spread both sides of the toasted slice with peanut butter. Form a sandwich with the toasted slice in the center.

Smooth and Creamy Peanut Butter Pie

Ingredients

3/4 cup creamy peanut butter
1 (3 ounce) package cream
cheese
1 1/4 cups confectioners' sugar
1 (12 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared chocolate
cookie crumb crust

Directions

In a large bowl, mix together peanut butter, cream cheese and sugar. Then stir whipped topping into peanut butter mixture. Whisk until smooth and no lumps remain.

Pour filling into pie crust and refrigerate for about 3 hours until pie is firm.

Peanut Butter Chocolate Pudding

Ingredients

2 cups cold fat free milk, divided
2 tablespoons reduced-fat chunky
peanut butter
1 cup reduced-fat whipped
topping, divided
1 (1.4 ounce) package sugar free,
chocolate fudge flavored instant
pudding

Directions

In a small bowl, mix 2 tablespoons milk and peanut butter until smooth. Fold in 3/4 cup whipped topping; set aside. In a mixing bowl, beat pudding mix and remaining milk until blended, about 2 minutes. Let stand for 5 minutes. Spoon half of the pudding into six parfait glasses or bowls; top with peanut butter mixture and remaining pudding. Garnish with remaining whipped topping.

Butterscotch Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (16 ounce) jar butterscotch
topping
1 (8 ounce) container frozen
whipped topping, thawed
3 (2.16 ounce) bars chocolate-
covered crispy peanut butter
candy

Directions

Prepare and bake cake according to package directions, using a 9x13 inch pan. Cool on a wire rack for 30 minutes. Using the end of a wooden spoon handle, poke 12 holes in warm cake.

Pour butterscotch topping over cake. Allow to cool completely. Spread with whipped topping, sprinkle with candy bars. Refrigerate for at least 2 hours before serving.

Butterfinger Chunkies

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
2/3 cup packed brown sugar
2 egg whites
1 1/4 cups crunchy peanut butter
1 1/2 teaspoons vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
5 (2.1 ounce) bars chocolate-covered crispy peanut butter candy

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream the butter and the brown and white sugars together until light and fluffy. Add the egg whites and beat well. Beat in the peanut butter and the vanilla.

Combine the flour, baking soda and salt. Add to the creamed mixture and mix well. Stir in the chopped candy bars. Shape dough into 1 1/2 inch balls and place on the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until golden brown. Let cookies cool on wire racks.

Chocolate Peanut Butter Pie VI

Ingredients

1 (9 inch) pie crust, baked
2 cups milk
1 tablespoon butter
1/4 teaspoon salt
4 egg yolks
1/4 cup unsweetened cocoa powder
1 cup white sugar
1/3 cup cornstarch
2/3 cup confectioners' sugar
1/3 cup peanut butter

Directions

In a medium saucepan, combine milk, butter, and salt. Place over low heat and bring to a simmer. In a medium bowl, beat together egg yolks, cocoa powder, white sugar, and cornstarch.

Slowly whisk 1/2 cup of hot milk mixture into egg yolk mixture, blending well. Gradually add egg yolk mixture to remaining milk mixture, whisking constantly. Return to heat and allow to boil 2 minutes, stirring constantly. Remove from heat and allow to cool.

In a small bowl mix together confectioners' sugar and peanut butter until thoroughly combined. Crumble mixture into pastry shell. Pour cooled chocolate mixture over peanut butter crumbles. Chill 2 hours before serving.

Peanut Butter Bon-Bons

Ingredients

2 cups peanut butter
3/4 cup butter
4 1/2 cups confectioners' sugar
3 cups crispy rice cereal
6 (1 ounce) squares semisweet
chocolate, chopped

Directions

In a medium saucepan, melt together the peanut butter and butter, stirring occasionally until warm and smooth. In a large bowl, stir together the confectioners' sugar and rice cereal; pour the peanut butter mixture over the cereal mixture and use your hands to blend well. Roll tablespoonfuls of the mixture into balls and chill.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, stirring frequently until smooth. Dip the peanut butter balls into the chocolate using a toothpick. Place onto waxed paper to set.

Lamb Kebabs with Kahlua Peanut Sauce

Ingredients

Kebabs:

2 pounds boned leg of lamb
4 cloves garlic
2 cups tomato juice
1 tablespoon cumin powder
Salt and pepper
2 red peppers
2 green peppers
16 button mushrooms

Kahlua Peanut Sauce:

2 small onions
1 tablespoon olive oil
2 cloves garlic
1/2 teaspoon cayenne pepper
1/2 teaspoon cumin powder
3/4 cup tomato juice
3/4 cup Kahlua
8 ounces crunchy peanut butter
1/2 cup chicken stock
Salt and pepper

Directions

Cut the lamb into 1 inch cubes. Crush the garlic cloves and add to the tomato juice. Season with the salt and pepper and cumin powder. Marinate the lamb cubes overnight.

Drain lamb cubes and wash and remove the seeds from the pepper and cut into 1 inch squares. Thread the lamb, green and red peppers and mushrooms alternately onto 8 kebab skewers. Brush with oil and grill slowly until the lamb is just cooked through.

Prepare the Kahlua Peanut Sauce: Peel and finely chop the onions. Saute in the oil with the crushed garlic. Add the cayenne pepper and cumin powder and cook gently for 1 to 2 minutes more. Add the tomato juice, Kahlua, peanut butter and stock. Simmer over a low heat for 10 minutes, stirring from time to time.

Serve cooked kebabs on a bed of rice with the Kahlua Peanut Sauce.

Heather's Healthy Oatmeal Surprises

Ingredients

3/4 cup butter, softened
1/2 cup white sugar
1 cup packed brown sugar
2 egg whites
1 egg
1 teaspoon vanilla extract
1 1/2 cups whole wheat flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 teaspoon salt
3 cups quick-cooking oats
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Add the egg whites and egg one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda, cinnamon, nutmeg and salt; gradually stir into the creamed mixture. Then stir in the quick oats, peanut butter chips and chocolate chips. Drop by rounded spoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Reese Cup Pie I

Ingredients

1 (9 inch) pie shell, baked
3/4 cup peanut butter
2 1/4 cups cold milk
1 (5.9 ounce) package instant
chocolate pudding mix

Directions

In a medium mixing bowl with mixer on low speed, cream peanut butter until soft. Gradually add milk while continuing to mix. (It is important to add milk slowly; if added too fast, peanut butter will harden.)

When all of milk is incorporated with peanut butter, add pudding mix and continue to blend until all ingredients are smooth and thoroughly combined, about 1 1/2 minutes.

Pour mixture into baked pastry shell. Chill at least 4 hours before serving.

Power Bars

Ingredients

1 cup white sugar
1 cup light corn syrup
3/4 cup reduced fat peanut butter
4 cups wheat and barley nugget
cereal (e.g. Grape-Nuts[®],[™])

Directions

Line one 9x13 inch pan with foil and spray with a non-stick cooking spray.

Boil sugar, syrup, and peanut butter in saucepan for a minute. Not more or the bars will be impossible to eat. Add the grape nuts and stir. Immediately spread into the prepared pan. Let cool and cut into bars. Great snacks!

Salted Peanut Chews

Ingredients

1 1/2 cups all-purpose flour
1/2 cup packed brown sugar
3/4 cup butter or margarine,
softened, divided
3 cups miniature marshmallows
2 cups peanut-butter flavored
baking chips
2/3 cup corn syrup
2 teaspoons vanilla extract
2 cups crisp rice cereal
2 cups salted peanuts

Directions

In a mixing bowl, combine flour, brown sugar and 1/2 cup butter; mix well. Press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12 to 15 minutes or until lightly browned. Sprinkle marshmallows over top and return to the oven for 3 to 5 minutes or until marshmallows begin to melt; set aside. In a large saucepan, cook and stir peanut butter chips, corn syrup, vanilla and remaining butter until chips are melted and smooth. Remove from the heat; stir in cereal and peanuts. Pour over prepared crust, spreading to cover. Cool before cutting into bars.

Peanut Butter Playdough

Ingredients

3 1/2 cups peanut butter
4 cups confectioners' sugar
3 1/2 cups honey
4 cups dry milk powder

Directions

In large bowl, cream together peanut butter and confectioners' sugar, then beat in honey and fold in milk powder. Divide into 15 equal portions and refrigerate or freeze until ready to use.

Oaty Peanut Butter Cookies

Ingredients

1 1/2 cups reduced fat margarine,
softened
1/2 cup reduced fat peanut butter
1/3 cup sugar
1/3 cup packed brown sugar
1 egg
2 egg whites
2 cups old-fashioned oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
3/4 teaspoon baking soda
1 cup semisweet chocolate chips
3/4 cup SKOR® English Toffee
Bits

Directions

In a large mixing bowl, cream margarine, peanut butter and sugars. Beat in egg and egg whites. Combine the oats, flour, cinnamon and baking soda; gradually add to creamed mixture. Stir in chocolate chips and toffee bits.

Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray; flatten slightly. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 2 minutes before removing from pans to wire racks.

Easy Peanut Butter Cookies

Ingredients

1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
1 egg
1 teaspoon vanilla extract
2 cups buttermilk baking mix
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix, and mix well. Chill at least 1 hour.

Shape dough into 1 inch balls. Roll the balls in sugar. Place 2 inches apart on ungreased baking sheets. Flatten balls slightly with a fork.

Bake for 6 to 8 minutes, or until lightly browned (DO NOT OVERBAKE). Cool. Store in a tightly covered container at room temperature.

JIF® Gingerbread People

Ingredients

1/2 cup CRISCO® Butter Flavor All-Vegetable Shortening
1/2 cup JIF® Creamy Peanut Butter
1/2 cup firmly packed dark brown sugar
1/3 cup molasses
1 teaspoon vanilla extract
3 large eggs (at room temperature)
3 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon cloves
CRISCO® Cooking Spray

Directions

Combine CRISCO® Butter Flavor All-Vegetable Shortening, JIF® Creamy Peanut Butter and sugar in a large bowl. Beat at medium speed with an electric mixer until well blended and smooth. Beat in the molasses, vanilla extract and egg until well blended.

Combine the flour, ginger, cinnamon, salt, baking soda, cloves and nutmeg in a bowl, mix well. Stir into the creamed mixture until well blended. Cover and refrigerate 4-8 hours.

Heat oven to 350 degrees. Lightly spray cookie sheets with CRISCO® Cooking Spray.

Work with about 1/3 of dough at a time, keeping the rest refrigerated. Roll out the dough on a lightly floured surface to about 1/4 inch thick. Cut out the gingerbread people using floured cookie cutters of your choice.

Place the cookies on the prepared cookie sheets. Bake for 8 to 10 minutes, until firm to the touch and slightly darker around the edges. Remove from the oven and allow to cool on the cookie sheets about 3 to 4 minutes. Place the cookies on a wire cooling rack to cool completely.

Decorate using icing, gum drops, raisins, silver balls for buttons etc.

Peanut Butter, Berry & Banana Stuffed French

Ingredients

1/4 cup SMUCKER'SB®
Strawberry Fruit Syrup
1/4 cup JIFB® Creamy Peanut
Butter
2 ounces cream cheese, softened
8 slices Italian bread
2 medium bananas, cut in slices
about 1/4-inch thick
4 large eggs
1/4 cup milk
1 tablespoon butter
SMUCKER'SB® Strawberry Fruit
Syrup
Whipped cream (optional)

Directions

Stir together fruit syrup and peanut butter until smooth. Add softened cream cheese. Stir until blended. Spread mixture evenly on 8 slices of bread. Place banana slices on top of 4 slices of bread. Top with peanut butter covered bread slices to make 4 sandwiches.

Whisk together eggs and milk in a shallow bowl.

Melt butter in skillet or on griddle over medium heat.

Dip both sides of each "sandwich" in egg mixture, letting it soak in slightly. Cook in hot skillet or on griddle, 2 minutes or until golden brown. Turn, cooking another 2 minutes or until golden.

Serve immediately topped with additional strawberry syrup and whipped cream, if desired.

Peanut Butter Brownies II

Ingredients

2 cups white sugar
3 eggs
1 cup butter, melted
2 1/2 teaspoons vanilla extract
1 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup milk chocolate chips

2 (8 ounce) packages cream cheese, softened
3/4 cup creamy peanut butter
1/4 cup white sugar
1 egg
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, beat 2 cups sugar and 3 eggs together until foamy. Stir in the butter and vanilla. Combine the flour, cocoa, baking powder and salt; stir into the egg mixture. Stir in the chocolate chips. Reserve one cup of the batter, and spread the rest into the bottom of the prepared pan.

In a medium bowl, beat the cream cheese, peanut butter, 1/4 cup of sugar 1 egg and milk until smooth and creamy. Carefully spread the peanut butter batter over the layer of chocolate batter. Drop reserved chocolate batter, by tablespoonfuls onto the peanut butter layer. Cut through the batter with a knife to swirl.

Bake for 35 to 40 minutes in the preheated oven, or until brownies are set when shaken gently. Cool completely before cutting into bars. Refrigerate until serving.

Marbled Chocolate Peanut Cookies

Ingredients

PEANUT BUTTER DOUGH:

1 cup butter (no substitutes),
softened
1 cup peanut butter
1 1/4 cups sugar
1 1/4 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped peanuts

CHOCOLATE DOUGH:

1 cup butter (no substitutes),
softened
1 cup packed brown sugar
3/4 cup sugar
3 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Add eggs one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in peanuts; set aside.

For chocolate dough, cream butter and sugars in another mixing bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips. Gently fold in peanut butter dough until slightly marbled.

Drop by heaping tablespoonfuls 3 in. apart onto greased baking sheets. Bake at 350 degrees F for 14-16 minutes or until lightly browned and firm. Remove to wire racks to cool.

Crunchy Peanut Butter Bars

Ingredients

2 3/4 cups all-purpose flour
1 1/4 cups packed brown sugar
1 egg
1/2 cup butter or margarine,
softened
1/2 cup shortening
1/3 cup chunky peanut butter
1 teaspoon vanilla extract
1/2 teaspoon salt
TOPPING:
1 cup semisweet chocolate chips,
melted
1/2 cup chunky peanut butter
1 1/2 cups crushed cornflakes

Directions

In a mixing bowl, combine the first eight ingredients and mix well (batter will be thick). Press into an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 15-20 minutes or until set. Cool for 5 minutes.

Meanwhile, combine chocolate chips and peanut butter in a bowl; stir in cornflakes. Carefully spread on top. Cut into bars.

Chocolate Peanut Bars

Ingredients

1 (18.25 ounce) package white cake mix
1 cup peanut butter, divided
1 egg
1 (8 ounce) package cream cheese, softened
1/3 cup milk
1/4 cup sugar
1 cup semisweet chocolate chips
3/4 cup salted peanuts

Directions

In a mixing bowl, beat the cake mix, 2/3 cup peanut butter and egg until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking pan. In a mixing bowl, combine cream cheese and remaining peanut butter. Gradually beat in milk and sugar. Carefully spread over crust. Sprinkle with chocolate chips and peanuts.

Bake at 350 degrees F for 25-30 minutes or until edges are lightly browned and center is set. Cool completely before cutting. Store in the refrigerator.

Chippy Chocolate Cookie Mix

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup peanut butter chips
ADDITIONAL INGREDIENTS:
1/2 cup vegetable oil
2 eggs

Directions

In a 1-qt. glass container, layer half of the cake mix, the peanut butter chips and remaining cake mix. Cover and store in a cool dry place up to 6 months.

To prepare cookies: In a mixing bowl, combine cookie mix, oil and eggs; mix well. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 14-16 minutes or until surface cracks. Remove to wire racks to cool.

Curry Pork Tenderloin

Ingredients

1 cup all-purpose flour
1 teaspoon red pepper flakes
1 (2 pound) pork tenderloin, cut into thin 1 1/2 inch strips
2 tablespoons cooking oil
1/2 cup Marsala wine or white wine
1 (14 ounce) can coconut milk
1/2 cup crunchy peanut butter
2 cubes beef bouillon
3 teaspoons curry powder, or to taste
3 cloves garlic, pressed
1 onion, diced
1 pound fresh mushrooms, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil a large casserole dish. Combine flour and red pepper flakes in a large resealable plastic bag; add pork, seal, and shake to coat.

Heat oil in a large skillet or wok over medium-high heat. Brown tenderloin in hot oil, stirring frequently. Drain meat on paper towels, then arrange in the bottom of the prepared casserole dish.

In the same pan the pork was cooked in, mix together wine, coconut milk and peanut butter over low heat. Crumble bouillon cubes into the mixture, and season with curry powder. Heat until warm, and then stir in the garlic, onion, and mushrooms. Pour over meat in the casserole dish.

Bake in preheated oven for 45 minutes.

Peanut Crunch Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup peanut butter
1/2 cup packed brown sugar
1 cup water
3 eggs
1/4 cup vegetable oil
1/2 cup semisweet chocolate chips, divided
1/2 cup peanut butter chips, divided
1/2 cup chopped peanuts

Directions

In a mixing bowl, beat cake mix, peanut butter and brown sugar on low speed until crumbly. Set aside 1/2 cup. Add water, eggs and oil to remaining crumb mixture; blend on low until moistened. Beat on high for 2 minutes. Stir in 1/4 cup each chocolate and peanut butter chips. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine peanuts, reserved crumb mixture and the remaining chips; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely.

Blueberry, Banana, and Peanut Butter Smoothie

Ingredients

1 tablespoon flax seed meal or wheat germ
1 banana
1/2 cup frozen blueberries
1 tablespoon peanut butter
1 teaspoon honey
1/2 cup plain yogurt
1 cup milk

Directions

Put ground flax seed meal or wheat germ into blender to grind and further breakdown. This will also eliminate any bitterness from the flax seed.

Place the banana, blueberries, peanut butter, honey, yogurt, and milk into the blender. Cover, and puree until smooth. Pour into glasses to serve.

Peanut Butter Pie VIII

Ingredients

1 (9 inch) pie shell, baked
1 cup confectioners' sugar
1/2 cup peanut butter
2 cups milk
2/3 cup white sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
4 tablespoons cornstarch
3 eggs, separated
1/2 teaspoon cream of tartar
6 tablespoons white sugar

Directions

Mix confectioners' sugar and peanut butter until mixture has a crumbly texture. Sprinkle half over the bottom of the shell.

In the top of a double boiler, combine milk, 2/3 cup sugar, salt, vanilla, cornstarch, and egg yolks. Cook over medium-low heat until thick. Pour filling into crust.

Beat egg whites until foamy. Add cream of tartar, and continue beating. Gradually add 6 tablespoons sugar, and continue beating until stiff peaks form. Spread over the top of the pie. Sprinkle with remaining peanut butter mixture.

Bake at 325 degrees F (165 degrees C) for 30 minutes.

Paydirt Peanut Butter Cookies

Ingredients

1 cup butter flavored shortening
1 cup creamy peanut butter
1 cup white sugar
1 cup packed brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/3 cup vegetable oil
3 tablespoons water
1 (17.5 ounce) package peanut butter cookie mix

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine peanut butter(including peanut butter from box mix), shortening, oil and water in a large mixing bowl, blend until smooth. Adding one at a time, blend in sugar, brown sugar , eggs and vanilla, mixing well.

In a smaller bowl combine flour, salt, and baking soda. When those are combined, add dry mix from boxed cookie mix to flour mixture and stir using a whisk to break up any lumps.

Combine dry mixture a little at a time into wet mixture and mix well. It may become necessary to finish mixing dough by hand.

Roll dough into 1 1/2 to 2 inch balls and place a baking sheet leave 2 to 2 1/2 inches between cookies. Cross-hatch dough balls using a fork to flatten to 1/2 to 3/4 inch thickness. Bake at 375 degrees F (190 degrees C) about 7 to 10 minutes, until edges start to turn light brown. Remove from oven let stand for 5 minutes and transfer cookies to wire rack.

Old Fashioned Peanut Butter Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup unsalted butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 cups peanut butter chips
1 cup peanut butter
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 large baking sheets with parchment paper.

Mix flour, baking powder and salt in a medium bowl.

In a large bowl, beat butter, peanut butter, and vanilla with an electric mixer until well blended. Beat in both sugars. Scrape down the sides of the bowl. Stir in half of the dry ingredients into the mixture. Add eggs one at a time, blending well after each addition. Mix in remaining ingredients. Stir in peanut butter chips.

For each cookie, roll 1 heaping tablespoon full of dough into 1 3/4 inch diameter ball. Arrange balls 2 1/2 inches apart on prepared baking sheets. Using the back of fork, flatten dough balls and form a crosshatch on tops.

Bake cookies until dry on top, about 15 minutes.

Cool cookies on baking sheets for 5 minutes. Using a spatula, transfer cookies to cooling racks to cool completely.

Peanut Butter Pie XII

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (8 ounce) package Neufchatel
cheese
1 cup confectioners' sugar
1/2 cup peanut butter
1/2 cup skim milk
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a large mixing bowl, beat cream cheese until fluffy. Beat in sugar and peanut butter until mixture is smooth. Mix in milk, then fold in whipped topping.

Spoon mixture into chocolate crust. Cover and freeze until firm.

Snowshoe Cookies

Ingredients

12 Nutter Butter peanut butter sandwich cookies
1/3 cup semisweet chocolate chips, melted
12 miniature marshmallows
12 pretzel sticks

Directions

Place cookies on a wire rack over a large piece of waxed paper. Drizzle chocolate over cookies in a crisscross pattern to form snowshoes. Let stand until chocolate has hardened. For ski poles, thread a marshmallow on one end of each pretzel stick. Serve a set of poles with a pair of snowshoes.

Cherry Mash Bars

Ingredients

2 tablespoons butter
1 cup white sugar
1/4 teaspoon salt
1/3 cup half-and-half cream
1 cup miniature marshmallows
1 cup cherry baking chips
1 cup semisweet chocolate chips
1/2 cup peanut butter
1 cup roasted Spanish peanuts

Directions

Line an 8x8 or 9x9 inch square pan with waxed paper.

In a medium saucepan, combine butter, sugar, salt and half and half. Heat until boiling, stirring occasionally. Boil for 5 minutes, stirring enough to keep from scorching. Remove from heat and stir in the marshmallows, and cherry chips. Press the mixture into the prepared pan.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, and peanut butter together stirring frequently until smooth. Spread over the mixture in the pan. Refrigerate for 2 hours before cutting into squares.

Brownie Mallow Bars

Ingredients

1 (19.8 ounce) package fudge brownie mix
1 (10.5 ounce) package miniature marshmallows
2 cups semisweet chocolate chips
1 cup peanut butter
1 tablespoon butter
1 1/2 cups crisp rice cereal

Directions

Prepare brownie batter according to package directions for fudge-like brownies. Pour into greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 28-30 minutes. Top with marshmallows; bake 3 minutes longer (marshmallows will not be completely melted). Cool on a wire rack.

In a saucepan, combine the chocolate chips, peanut butter and butter. Cook and stir over low heat until smooth. Remove from the heat; stir in cereal. Spread over brownies. Refrigerate for 1-2 hours or until firm before cutting.

Double Chocolate Crumble Bars

Ingredients

3/4 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups miniature marshmallows
1 cup semisweet chocolate chips
1 cup peanut butter
1 1/2 cups crisp rice cereal

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a small mixing bowl combine flour, cocoa, baking powder and salt.

In a large bowl cream butter and sugar; beat in eggs and vanilla. Stir flour mixture into the creamed egg mixture. Spread batter into the greased 9x13 inch pan.

Bake for 15 to 20 minutes.

Sprinkle marshmallows over top of the baked bars; bake 3 minutes more. Cool.

Place chocolate chips and peanut butter in a microwave safe bowl. Melt chocolate chips and peanut butter in a microwave on high until melted together. Cook one minute at a time, stirring after each minute.

Stir cereal into the chocolate mixture. Spread the chocolate mixture over the cooled bars. Chill, cut into bars and refrigerate.

Peanut Butter Pie XVI

Ingredients

1 (9 inch) pie crust, baked
1 (3.9 ounce) package instant
chocolate pudding mix
3/4 cup peanut butter
3 cups whipped cream

Directions

Prepare pudding according to package directions. Mix in peanut butter until evenly distributed but not completely combined with pudding. Pour mixture into pastry shell. Top with whipped cream. Chill before serving.

Chocolate Peanut Butter Pie IV

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
2/3 cup smooth peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups cold milk
1 (8 ounce) container frozen
whipped topping, thawed
1/3 cup crushed chocolate
sandwich cookies

Directions

Place peanut butter in a microwave-safe bowl. Microwave on high for 30 seconds. Spread warm peanut butter into bottom of pie crust.

In a medium bowl, whisk together pudding mix and milk until smooth. Pour pudding over peanut butter layer. Chill before serving. Top with whipped topping and crushed cookies.

Peanut Butter Chip Pecan Pie

Ingredients

1/2 cup all-purpose flour
1 cup white sugar
1/2 cup melted butter
2 eggs
1 teaspoon vanilla extract
1 cup peanut butter chips
1 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine flour and sugar. Blend in melted butter, eggs and vanilla. Stir in peanut butter chips and chopped pecans. Pour filling into pie shell.

Bake in the preheated oven for 30 to 40 minutes, or until golden brown.

Cyclops Cookies

Ingredients

1/2 cup butter
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon baking soda
1/3 cup granulated sugar for decoration
48 milk chocolate candy kisses, unwrapped

Directions

In a large mixer bowl beat the butter or margarine and peanut butter with an electric mixer on medium speed for about 30 seconds. Add 1/2 cup of the white sugar and the brown sugar and beat until fluffy. Add the egg, milk and vanilla and beat well.

In a medium mixing bowl stir together the flour baking powder, salt and baking soda. With the mixer on low speed gradually add the flour mixture to the peanut butter mixture. Beat until well combined. Cover and chill dough for 1 hour.

Preheat oven to 375 degrees F (205 degrees C).

Shape dough into 1 inch balls. Roll balls in additional sugar. Place about 2 inches apart on ungreased cookie sheets.

Bake at 375 degrees F (205 degrees C) for 10 to 12 minutes or until the edges are firm. Immediately press a chocolate kiss atop each cookie. Transfer cookies to a cooling rack and let cool.

Basic Peanut Butter Cookies

Ingredients

1/4 cup butter
2 cups Basic Cookie Mix
1/2 cup peanut butter
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt butter over low heat and stir into Basic Cookie Mix. Stir in peanut butter and lightly beaten egg. Add vanilla and mix well.

With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet. Bake for 12 to 15 minutes until golden. Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Chocolate Peanut Butter Nirvana

Ingredients

CAKE:

Crisco® Flour No-Stick Spray
1 (18.25 ounce) box Pillsbury®
Devils Food Cake
1 1/4 cups water
1/2 cup CRISCO® Vegetable Oil
4 large eggs
1 (3.9 ounce) package instant
chocolate pudding and pie filling
mix
1 (12 ounce) package semi-sweet
chocolate chips

FROSTING:

1/2 cup Pillsbury® Whipped
Supreme® Vanilla Frosting
1/2 cup Jif® Creamy Peanut
Butter
1/4 teaspoon almond extract
1/2 cup milk
Chocolate curls or shavings for
garnish, if desired

Directions

Heat oven to 350 degrees F. Spray a 12-cup Bundt pan with a no-stick flour spray.

Combine cake mix, water, oil, eggs and pudding mix, in a large mixing bowl, with an electric mixer at low speed until moistened. Beat 2 minutes at medium speed. Stir in chocolate chips. Pour batter into prepared pan. Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 20 minutes. Invert onto serving plate. Cool completely.

Beat frosting, peanut butter, almond extract and milk in a medium bowl with electric mixer until well combined. Spoon icing over cooled cake. Garnish with chocolate shavings.

Monkey Peanut Butter Bars

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1/3 cup peanut butter
1 egg
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda
1 cup all-purpose flour
1 cup rolled oats
2 cups semisweet chocolate chips

1 cup confectioners' sugar
1/4 cup peanut butter
3 1/2 tablespoons milk

Directions

Cream butter and white sugar and brown sugar. Blend in 1/3 cup peanut butter, egg, vanilla, and baking soda. Add flour and oatmeal. Mix well!

Spread in greased 13x9 inch baking pan. Bake at 350 degrees F (175 degrees C) for 20 minutes. Remove and sprinkle with chocolate chips.

Return to oven and bake for eight minutes. Spread to smooth out chocolate chips. Cool! Mix icing and spread over bars. Refrigerate to set. Cut and eat.

To Make Icing: Mix together 1 cup confectioners' sugar, 1/4 cup peanut butter and 3 1/2 tablespoons milk until it makes a spreadable consistency.

Quick and Easy Pad Thai

Ingredients

1 (6.75 ounce) package dried rice vermicelli
3 cups ketchup
1/2 cup soy sauce
3 tablespoons lime juice
2 teaspoons white sugar
1 teaspoon curry powder
2 teaspoons smooth peanut butter
hot chile paste (optional)

1 tablespoon vegetable oil
2 skinless, boneless chicken breast halves - diced
1/2 pound shrimp, peeled and deveined
4 cups bean sprouts
2 green bell peppers, sliced
2 eggs, beaten
1 cup chopped green onions
1 tablespoon chopped unsalted peanuts

Directions

Soak rice noodles in warm water for 20 minutes. Drain, and set aside.

In a medium bowl, stir together the ketchup, soy sauce, lime juice, sugar, curry powder, peanut butter and chile paste. Set aside.

Heat oil in a wok or large skillet over medium-high heat. Add chicken, and cook for about 5 minutes, or until juices run clear. Add the green peppers, and saute for a minute. Move the chicken and pepper to one side of the pan, and pour in the eggs. Cook eggs, stirring constantly until firm and scrambled, stir in the chicken and peppers. Add shrimp and pour in 1/4 of the ketchup mixture along with bean sprouts and noodles. Mix and cook for a few minutes until shrimp are pink. Add the remaining sauce, and cook until heated through. Garnish with green onions and chopped peanuts, and serve.

Caramel Peanut Fudge

Ingredients

BOTTOM LAYER

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

FILLING

1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts

CARAMEL

1 (14 ounce) package individually wrapped caramels, unwrapped
1/4 cup heavy cream

TOP LAYER

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Directions

Lightly grease a 9x13 inch dish.

For the bottom layer: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan over low heat. Cook and stir until melted and smooth. Spread evenly in prepared pan. Refrigerate until set.

For the filling: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil, and let boil 5 minutes. Remove from heat and stir in marshmallow creme, 1/4 cup peanut butter and vanilla. Fold in peanuts. Spread over bottom layer, return to refrigerator until set.

For the caramel: Combine caramels and cream in a medium saucepan over low heat. Cook and stir until melted and smooth. Spread over filling. Chill until set.

For the top layer: In a small saucepan over low heat, combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips, and 1/4 cup peanut butter. Cook and stir until melted and smooth. Spread over caramel layer. Chill 1 hour before cutting into 1 inch squares.

Candy Bar Bars

Ingredients

2/3 cup butter
1 cup packed brown sugar
1 tablespoon vanilla extract
1/2 cup light corn syrup
4 cups quick cooking oats
1 cup semisweet chocolate chips
2/3 cup crunchy peanut butter

Directions

Preheat oven to 350 degrees F. Lightly grease a 9" x 13" pan.

In a large mixing bowl, cream the butter and sugar together.

Mix in the vanilla, corn syrup and oats.

Pat this dough into the greased pan. Bake for 15-16 minutes (don't overbake).

Meanwhile, over low heat melt together the chocolate chips and peanut butter.

Allow the cookie base to cool slightly, then spread the chocolate peanut butter mixture on top. Cool completely and cut into bars.

Chocolate Peanut Treats

Ingredients

3/4 cup graham cracker crumbs
1/2 cup butter or margarine,
melted
2 cups confectioners' sugar
1/2 cup chunky peanut butter
1 cup semisweet chocolate chips

Directions

In a bowl, combine cracker crumbs and butter; mix well. Stir in sugar and peanut butter. Press into a greased 8-in. square pan.

In a microwave or double boiler, melt the chocolate chips and stir until smooth. Spread over peanut butter layer. Chill for 30 minutes; cut into squares. Chill until firm, about 30 minutes longer. Store in the refrigerator.

Merrick's PBJ n' Banana Burritos

Ingredients

2 tablespoons smooth natural
peanut butter
1 whole wheat tortilla
1 banana
1 tablespoon apricot jelly
1 teaspoon honey

Directions

Spread the peanut butter evenly over the middle of the tortilla; spread the apricot jelly in a layer over the peanut butter. Lie the banana atop the peanut butter and jelly layers. Drizzle the honey over the banana. Fold the two ends of the tortilla over the tips of the banana and roll the other two ends of the tortilla over the mixture to form a burrito.

Chocolate Peanut Butter Treats

Ingredients

1/2 cup light corn syrup
1/2 cup sugar
3/4 cup peanut butter
1/2 teaspoon vanilla extract
2 1/2 cups crisp rice cereal
1/2 cup miniature marshmallows
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

In a small saucepan, combine the corn syrup and sugar. Bring to a boil. Cook and stir for 1 minute. Remove from the heat; stir in peanut butter until melted and blended. Stir in vanilla. Fold in the cereal, marshmallows and chips; stir until blended. Transfer to a greased 8-in. square dish. Cool; cut into squares.

Crisp Peanut Candies

Ingredients

2 2/3 cups vanilla or white
chocolate chips
1/4 cup peanut butter
3 cups crispy rice cereal
1 cup peanuts

Directions

In a heavy saucepan, heat vanilla chips and peanut butter over low until melted; stir until smooth. Add cereal and peanuts; stir to coat. Drop by tablespoonfuls onto waxed paper; let stand until set. Store in an airtight container at room temperature.

Peanut Butter Fudge I

Ingredients

4 1/2 cups white sugar
1 (7 ounce) jar marshmallow
creme
1 1/2 cups evaporated milk
1/4 cup butter
2 cups peanut butter chips

Directions

Butter one 7x11 or 9x13 inch pan.

In a 4 quart saucepan combine the sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Boil and stir for 5 minutes. (It will burn easily so watch it carefully.)

Remove from the heat and stir in the peanut butter chips. Beat until chips are melted. Spread mixture into pan and let cool then cut into teensy squares.

Variation: After mixture boils 5 minutes, divide mixture in half and add 1 cup peanut butter chips to one half and 1/2 cup cocoa powder and 1/4 melted butter to the other half. Pour "blonde" mixture into pan. Top with cocoa mixture. Let cool before cutting into squares.

Peanut Butter Cup Brownies

Ingredients

1 (19.8 ounce) package brownie mix
1/4 cup vegetable oil
3 tablespoons water
1 egg
20 miniature chocolate covered peanut butter cups, unwrapped

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine brownie mix, oil, egg and water in a large bowl. Stir 50 strokes with a spoon.

Place batter in a cupcake pan (cupcake wrappers recommended). Once cups are 3/4 of the way full, place an unwrapped miniature peanut butter cup in the middle, then bake for 30-35 minutes keeping an eye on them while they're baking. Let them cool and then they're ready to eat!!

Dipped Peanut Butter Logs

Ingredients

1 cup butter (no substitutes),
melted
1/2 cup chunky peanut butter
3 3/4 cups confectioners' sugar
3 3/4 cups flaked coconut
1 cup chopped pecans
1/2 cup graham cracker crumbs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips
2 tablespoons shortening

Directions

In a mixing bowl, combine the first seven ingredients; mix well. Chill for 1 hour or until firm enough to shape. Shape into 2-in. logs; place on a waxed paper-lined baking sheet. In a microwave or double boiler, melt chocolate chips and shortening. Dip one end of each log into chocolate or drizzle chocolate over logs. Return to waxed paper-lined sheet; chill until chocolate is set.

Peanut Butter, Apple, and Cheddar Pies

Ingredients

1 (15 ounce) package refrigerated pie crust dough
3/4 cup peanut butter
1 large apple - peeled, cored and sliced
8 ounces medium Cheddar cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unroll each piece of refrigerated pie dough on a floured surface and cut each into 6 equal pieces.

Spoon 1 tablespoon of peanut butter into the center of each piece of dough, and place 2 slices of apple on the peanut butter. Top each square with a slice of Cheddar cheese. Dip your finger in water, and moisten the edges of each piece of dough. Fold the dough over into a triangle shape, and seal the edges.

Bake in the preheated oven until the cheese has melted and the pies are golden brown, 15 to 20 minutes.

Hopscotch Treats

Ingredients

1 cup butterscotch chips
1/2 cup crunchy peanut butter
2 cups miniature marshmallows
1 (3 ounce) can chow mein
noodles

Directions

In a saucepan over low heat, cook and stir butterscotch chips and peanut butter until chips are melted. In a large bowl, combine marshmallows and chow mein noodles. Add the butterscotch mixture and stir to coat. Drop by rounded tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until set, about 10 minutes.

Peanutbutteriest Cookies Ever

Ingredients

1 1/2 cups peanut butter
1 cup butter, softened
2 cups white sugar
1 teaspoon boiling water
1/2 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the peanut butter, butter, and white sugar until smooth. Stir in the water and vanilla. Combine the flour and salt; stir into the peanut butter mixture. Drop by rounded spoonfuls onto an ungreased cookie sheet. Press down lightly using the tines of a fork.

Bake for 10 to 15 minutes in the preheated oven. Let cookies cool completely before removing from baking sheets.

Charley's Low Sugar Peanut Butter Pie

Ingredients

1 1/2 cups crushed shredded wheat crackers
1/2 cup chopped pecans
1 1/2 teaspoons heat stable artificial sweetener
3/4 cup butter, softened
1/2 (8 ounce) package light cream cheese, softened
3/4 cup peanut butter
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium-size bowl, mix together crushed crackers, pecans, and artificial sweetener. Cut in butter or margarine until mixture is crumbly. Press into a 9 inch pie pan.

Bake in preheated oven for 7 minutes. Remove and cool.

In a medium-size mixing bowl, combine cream cheese and peanut butter. Beat until fluffy, then fold in whipped topping. Pour mixture into cooled crust. Chill 2 to 3 hours before serving.

Peanut Butter Oat Bars

Ingredients

2/3 cup butter or margarine,
melted

1/4 cup peanut butter

1 cup packed brown sugar

1/4 cup light corn syrup

1/4 teaspoon vanilla extract

4 cups quick cooking oats

TOPPING:

1 cup milk chocolate chips

1/2 cup butterscotch chips

1/3 cup peanut butter

Directions

In a mixing bowl, combine the butter, peanut butter, brown sugar, corn syrup and vanilla; gradually add the oats. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 400 degrees F for 12-14 minutes or until edges are golden brown. Cool on a wire rack for 5 minutes. Meanwhile, for topping, melt chips and peanut butter in a microwave or saucepan. Stir until blended; spread over warm bars. Cool completely; refrigerate for 2-3 hours before cutting.

Peanut Butter Chews

Ingredients

1 cup corn syrup
1 cup white sugar
1 cup creamy peanut butter
4 1/2 cups cornflakes cereal
1 cup semi-sweet chocolate chips
(optional)
1 cup butterscotch chips
(optional)

Directions

In a large saucepan over medium heat, combine corn syrup and white sugar. Bring to a boil, boil for one minute, and remove from heat. Stir in peanut butter until well blended. Mix in cereal until evenly coated. Drop by spoonfuls onto waxed paper.

In a glass bowl in the microwave, or using a double boiler, melt chocolate chips and butterscotch chips, stirring frequently until smooth. Drizzle on the top of the cookies.

Chocolaty Peanutty Pie

Ingredients

2 cups graham cracker crumbs
2/3 cup chopped peanuts
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1/3 cup peanut butter
1 cup confectioners' sugar
1 (16 ounce) package frozen whipped topping, thawed
2 (3.9 ounce) packages instant chocolate pudding mix
2 1/2 cups skim milk
2/3 cup peanuts
1/4 cup grated semisweet chocolate

Directions

Mix together graham cracker crumbs, chopped peanuts, and melted butter or margarine. Press into the bottom of a 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes. Cool.

Mix together cream cheese, peanut butter, and confectioners' sugar until creamy. Fold in half of the nondairy whipped topping.

In another bowl, combine pudding mixes with the skim milk.

Spread the peanut butter mixture over the cooled crust. Spoon pudding over peanut butter layer, and spread remainder of the cool whip over pudding. Sprinkle with cocktail peanuts, and grated chocolate. Refrigerate overnight.

Peanut Butter Bars I

Ingredients

1 cup butter or margarine, melted
2 cups graham cracker crumbs
2 cups confectioners' sugar
1 cup peanut butter
1 1/2 cups semisweet chocolate chips
4 tablespoons peanut butter

Directions

In a medium bowl, mix together the butter or margarine, graham cracker crumbs, confectioners' sugar, and 1 cup peanut butter until well blended. Press evenly into the bottom of an ungreased 9x13 inch pan.

In a metal bowl over simmering water, or in the microwave, melt the chocolate chips with the peanut butter, stirring occasionally until smooth. Spread over the prepared crust. Refrigerate for at least one hour before cutting into squares.

Asian Noodle Salad

Ingredients

1 (5.4 ounce) package KnorrB® Sides PlusB„Ÿ Veggies - Teriyaki Noodles With Asian Style Vegetables
1/4 cup rice wine vinegar
1 tablespoon SkippyB® Natural Creamy Peanut Butter Spread
1 teaspoon vegetable oil (optional)
3 cups coleslaw mix
1 cup thinly sliced red bell pepper
1 cup thinly sliced cooked chicken or pork
1 small cucumber, peeled, seeded and diced
1/4 cup thinly sliced red onion

Directions

Prepare KnorrB® Sides PlusB„Ÿ Veggies - Teriyaki Noodles with Asian Style Vegetables according to package directions; cool.

Stir in vinegar, peanut butter and oil. Stir in remaining ingredients.

Chill about 1 hour before serving.

Crisp Peanut Candies

Ingredients

2 2/3 cups vanilla or white chips
1/4 cup peanut butter
3 cups crisp rice cereal
1 cup peanuts

Directions

In a heavy saucepan, heat vanilla chips and peanut butter over low until melted; stir until smooth. Add cereal and peanuts; stir to coat. Drop by tablespoonfuls onto waxed paper; let stand until set. Store in an airtight container at room temperature.

Chocolate Peanut Butter Cups

Ingredients

1 (11.5 ounce) package milk chocolate chips, divided
1 cup peanut butter
1/4 teaspoon salt
1/2 cup confectioners' sugar

Directions

Trim 12 paper muffin cup liners to half of their height.

Place 1/2 chocolate chips in a microwave safe container. Microwave for 2 minutes, stirring after each minute. Spoon melted chocolate into muffin cups, filling halfway. With a spoon, draw the chocolate up the sides of the cups until evenly coated. Cool in the refrigerator until firm.

In a small bowl, mix together peanut butter, confectioners' sugar and salt. divide into the chocolate cups. Melt the remaining chocolate, and spoon over peanut butter. Spread chocolate to edges of cups.

Peanut Butter Chocolate Chip Cookies III

Ingredients

1/2 cup unsalted butter, softened
3/4 cup peanut butter
1/2 cup packed light brown sugar
1/2 cup white sugar
2 eggs
3 tablespoons orange juice
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, peanut butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the orange juice and vanilla. Combine the flour, baking soda, baking powder and salt; stir into the peanut butter mixture. Finally, mix in the chocolate chips. Drop dough by rounded teaspoonfuls onto the prepared cookie sheet. Cookies should be 2 inches apart.

Bake for about 14 minutes in the preheated oven, until the edges are slightly golden and the center is firm. Remove from baking sheets to cool on wire racks.

Salted Peanut Rolls

Ingredients

24 ounces salted peanuts
2 cups peanut butter chips
1 (7 ounce) jar marshmallow
creme
1 (14 ounce) can sweetened
condensed milk

Directions

Spread 3 cups of the chopped peanuts into the bottom of a glass 9x13 inch pan. Melt peanut butter chips in the microwave or in a saucepan over low heat. Remove from heat and stir in the marshmallow cream and condensed milk. Pour over layer of peanuts, then sprinkle the remaining 1 cup peanuts over top. Chill until set, then cut into bars.

Peanut Butter Fingers II

Ingredients

4 cups rolled oats
1 cup brown sugar
1/2 cup white sugar
1 cup butter, melted
1 cup milk chocolate chips
3/4 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, mix together the oats, brown sugar and white sugar. Stir in the melted butter until well blended. Pat the mixture evenly into the bottom of the prepared pan.

Bake for 15 minutes in the preheated oven, until toasty. In the microwave or in a heat-proof bowl over simmering water, melt chocolate chips and peanut butter together, stirring occasionally until smooth. Spread over the baked crust. Let cool before cutting into squares.

Banana Boats

Ingredients

4 medium unpeeled ripe bananas
2 tablespoons flaked coconut
2 tablespoons chopped
maraschino cherries
2 tablespoons raisins
2 tablespoons peanut butter chips
1/2 cup miniature marshmallows

Directions

Cut banana peels lengthwise about 1/2 in. deep and to within 1/2 in. of each end. Open peel to form a pocket. Combine coconut and cherries; spoon into pockets of two bananas. Combine raisins and peanut butter chips; fill remaining bananas. Divide marshmallow between bananas. Wrap each in an 18-in. x 12-in. piece of heavy-duty foil. Grill, uncovered, over medium heat for 10-15 minutes or until marshmallows are melted and golden brown.

Peanut Butter Cocoa Bonbons

Ingredients

2 (3 ounce) packages cream cheese, softened
4 cups confectioners' sugar
1/3 cup baking cocoa
1 teaspoon vanilla extract
1 cup chopped peanuts
1 (10 ounce) package peanut butter chips
1 tablespoon shortening

Directions

In a large mixing bowl, beat cream cheese, confectioners' sugar, cocoa and vanilla until smooth. Stir in peanuts. Cover and refrigerate for 2 hours or until firm. Drop by heaping teaspoonfuls onto a waxed paper-lined baking sheet. Refrigerate, uncovered, for 1 hour. Shape into 1-in. balls; return to baking sheet. Refrigerate, uncovered, for 3 hours or until firm.

In a microwave or heavy saucepan, melt peanut butter chips and shortening; stir until smooth and blended. Dip balls and place on waxed paper-lined baking sheets. Chill until firm. Store in an airtight container in the refrigerator.

Thai Peanut Butter Sauce

Ingredients

1/3 cup hot water
2/3 cup peanut butter
1/3 cup soy sauce
2 tablespoons lemon juice
1 teaspoon cayenne pepper
1/4 cup light corn syrup
1/4 cup dry sherry

Directions

Combine all ingredients in a large bowl and stir well. Transfer to a serving bowl and spoon over seafood of your choosing.

Peanut Butter Quesadillas

Ingredients

1 teaspoon butter
1 (10 inch) flour tortilla
2 tablespoons peanut butter
2 tablespoons grape jelly

Directions

Melt the butter in a skillet over medium heat. Spread one side of the tortilla with peanut butter. Fold tortilla in half so that the peanut butter is on the inside. Place folded tortilla in the skillet, and heat 2 minutes on each side, until lightly browned. Slice into wedges, and dip in the jelly to serve.

Blondies II

Ingredients

3 1/2 cups all-purpose flour
2 1/4 teaspoons baking powder
3/4 teaspoon salt
3/4 cup butter, softened
1 1/2 cups packed brown sugar
3/4 cup white sugar
3 eggs
1 egg yolk
2 teaspoons vanilla extract
6 tablespoons peanut butter
2 cups semisweet chocolate chips
B
1/2 cup butter, softened
1 cup peanut butter
3 cups confectioners' sugar
1/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish. Sift together the flour, baking powder and salt; set aside.

In a large bowl, cream together 3/4 cup of butter, brown sugar and white sugar until light and fluffy. Beat in the eggs and yolk one at a time, then stir in the vanilla and 6 tablespoons peanut butter. Blend in the sifted ingredients and stir in the chocolate chips. Press the mixture evenly into the prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center comes out with moist crumbs. Cool completely before frosting.

To make the frosting, mix the remaining 1/2 cup of butter and 1 cup peanut butter together in a medium bowl. Mix in the confectioners sugar until smooth, then gradually stir in milk until a spreadable consistency is reached. Cut, serve and enjoy!

Chocolate Peanut Butter Bars

Ingredients

3 cups sugar
1 cup light corn syrup
1/2 cup water
1 (18 ounce) jar creamy peanut butter, melted
1 1/2 pounds milk chocolate confectionery coating*

Directions

In a large heavy saucepan, combine sugar, corn syrup and water. Cook and stir over low heat until sugar is dissolved; bring to a full rolling boil. Boil, stirring constantly, until a candy thermometer reads 290 degrees F (soft-crack stage).

Meanwhile, place melted peanut butter in a large greased heat proof bowl. Pour hot syrup over peanut butter; stir quickly until blended. Pour onto a well-buttered baking sheet; cover with a piece of buttered waxed paper. Roll mixture into a 14-in. x 12-in. rectangle. While warm, cut into 1-1/2-in. x 1-in. bars using a buttered pizza cutter or knife. Cool completely.

Melt confectionery coating; dip bars and place on waxed paper to harden.

Melt In Your Mouth Peanut Butter Cookies

Ingredients

1 cup shortening
1 cup white sugar
1 cup packed brown sugar
1 cup peanut butter
2 eggs
2 tablespoons water
2 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the shortening with the sugars and the peanut butter until well mixed. Beat in the egg and the water.

Gradually beat in the flour, baking soda and salt. Form cookies on an ungreased baking sheet with a cookie press or roll into balls and smash flat with a floured fork or fingers.

Bake at 375 degrees F (190 degrees C) for 12 minutes or more until done, usually when the puffed up cookie has lowered down to level. Before then it is more chewy.

For High Altitude, omit water and add eggs last, mixing well, but not beating them as at sea level. Raise the temperature to 390 degrees F (200 degrees C). Or use a convection oven at 312 degrees F (155 degrees C) for 15 min works even better.

Easiest Peanut Butter Fudge

Ingredients

1/2 cup butter
2 1/4 cups brown sugar
1/2 cup milk
3/4 cup peanut butter
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

Directions

Melt butter in a medium saucepan over medium heat. Stir in brown sugar and milk. Bring to a boil and boil for 2 minutes, stirring frequently. Remove from heat. Stir in peanut butter and vanilla. Pour over confectioners' sugar in a large mixing bowl. Beat until smooth; pour into an 8x8 inch dish. Chill until firm and cut into squares.

Nutty Apple Wedges

Ingredients

1 medium unpeeled tart apple,
cored
1/2 cup peanut butter
1 cup crushed cornflakes

Directions

Cut apple into 12 thin wedges. Spread peanut butter on cut sides; roll in cornflakes.

Chewy Peanut Butter Strips

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup dry milk powder
1/2 cup butter
1 cup peanut butter
2 cups white sugar
4 eggs
7/8 cup water
1 1/2 teaspoons vanilla extract
1/4 cup butter
3/4 cup peanut butter
4 cups confectioners' sugar
2 tablespoons milk

Directions

In a mixing bowl, cream together the 1/2 cup butter or margarine, 1 cup peanut butter, and sugar. Beat in the eggs. Stir in the water and vanilla.

In a large bowl, whisk together the flour, baking powder, salt, and dry milk. Mix in peanut butter mixture. Pour batter into a greased and floured 10 x 15 inch jelly roll pan

Bake for 30 minutes at 350 degrees F (175 degrees C). Cool.

To Make Frosting: Cream together 1/4 cup butter or margarine and 3/4 cup peanut butter. Beat in confectioners' sugar. Milk may be added to thin the icing, if needed. Frost the cake. Cut into strips to serve.

Good Cookies II

Ingredients

5 (1 ounce) squares semisweet chocolate, chopped
1 cup butter, softened
1 1/2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1/2 cup peanut butter
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
1 (3.9 ounce) package instant chocolate pudding mix
2 cups rolled oats
2 cups chopped peanut butter cups

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In the microwave or in a metal bowl over a pan of simmering water, melt the semisweet chocolate, stirring frequently until smooth. Remove from heat and set aside to cool slightly.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Mix in the melted chocolate and peanut butter. Sift together the flour, baking soda, baking powder, salt and instant pudding mix; gradually blend into the peanut butter mixture. Stir in the oats and chopped peanut butter cups. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Cup Cupcakes

Ingredients

1/3 cup shortening
1/3 cup peanut butter
1 1/4 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 3/4 teaspoons baking powder
1 teaspoon salt
1 cup milk
16 miniature peanut butter cups

Directions

In a large mixing bowl, cream the shortening, peanut butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk.

Fill paper-lined muffin cups with 1/4 cup of batter. Press a peanut butter cup into the center of each until top edge is even with batter. Bake at 350 degrees F for 22-24 minutes or until a toothpick inserted on an angle toward the center of the cupcakes comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Cinnamon Ants on Sticks

Ingredients

1 large stalk celery, cut into 3 pieces
3 tablespoons peanut butter
1 teaspoon ground cinnamon
2 tablespoons raisins

Directions

Place the celery pieces on a clean surface, hollow part facing up, and sprinkle evenly with cinnamon. Spoon peanut butter into the hollow, and arrange raisins on top.

Patricia's Peanut Butter Pie

Ingredients

1 cup peanut butter
1/2 cup white sugar
2 eggs, separated
1/2 cup milk
1/4 cup honey
1 tablespoon vanilla extract
1 cup crushed peanuts
1 cup peanut butter chips
1 (9 inch) prepared graham cracker crust

Directions

Beat egg whites until white peaks form.

In a second bowl, beat together egg yolks and sugar. Mix in peanut butter, vanilla, honey, and milk. Fold in the egg whites.

Evenly distribute the peanut butter chips on the bottom of the graham cracker crust. Pour filling into the crust, and sprinkle the chopped peanuts on the top.

Bake at 350 degree F (175 degrees C) for 30 to 35 minutes.

Peanut Butter Feather Pancakes

Ingredients

1 cup Pillsbury BEST® All Purpose Flour
2 tablespoons sugar
1 1/2 tablespoons baking powder
1 large egg
1/3 cup JIF® Extra Crunchy Peanut Butter
1 cup milk
2 tablespoons Crisco® Pure Canola Oil
Crisco® Original No-Stick Cooking Spray

Directions

Stir together flour, sugar and baking powder in large bowl.

Beat egg with peanut butter in small bowl until blended. Stir in milk and oil. Add all at once to the dry ingredients, beating until blended.

Heat skillet over medium-high heat or griddle to 375 degrees F. Spray with no-stick cooking spray. Pour 2 tablespoons batter for each pancake onto skillet. Cook until bubbles break the surface. Turn and brown the other side.

Serve with syrup, fresh fruit or powdered sugar.

Hearty Breakfast Cookies

Ingredients

1/2 cup butter, softened
1 cup peanut butter
1 1/3 cups packed brown sugar
2 teaspoons vanilla extract
2 eggs
1/3 cup water
1 cup all-purpose flour
1 cup whole wheat flour
2 cups quick cooking oats
1/2 cup wheat germ
1 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons baking soda
1 cup raisins

Directions

In a large bowl, using an electric mixer, beat together butter, peanut butter, brown sugar, and vanilla until creamy. Beat in eggs and water.

Mix together flours, oats, wheat germ, salt, cinnamon, and baking soda. Mix into peanut butter mixture. Stir in raisins. Drop by ice cream scoopfuls 2 1/2 inches apart on greased cookie sheets. Flatten slightly.

Bake at 350 degrees F (175 degrees C) for 18 - 20 minutes. Cool on cookie sheet for 2 minutes, then transfer to cooling racks. Store in an airtight container.

Ingredients

1 1/2 cups Smucker's® Creamy Natural Peanut Butter, stirred OR Jif® Creamy Peanut Butter
1/2 cup butter, softened
1 teaspoon vanilla extract
1/2 teaspoon salt
3 cups powdered sugar, or as needed
1 (12 ounce) package semi-sweet chocolate chips
2 tablespoons Crisco® All-Vegetable Shortening

Directions

Combine peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended. Add 2 cups powdered sugar, beating until blended. Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick. Shape into 1-inch balls. Refrigerate.

Place chocolate chips and shortening in microwave-safe bowl. Microwave on MEDIUM for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls.

Insert toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered to resemble a buckeye. Remove excess. Place on wax paper-lined tray. Remove toothpick. Smooth over holes. Refrigerate until firm.

Honeycomb Stix

Ingredients

1 (20 ounce) loaf whole wheat bread
1 (16 ounce) jar crunchy peanut butter
5 tablespoons honey
1 cup vegetable oil
1 (18 ounce) package cornflakes cereal, crumbled

Directions

Preheat oven to 200 degrees F (100 degrees C).

Trim crusts from bread. Cut bread slices into 1/2 inch wide sticks. Bake the bread sticks in the oven for 2 hours. Remove from pan to cool.

Melt peanut butter and oil together until melted. Drizzle in honey, stirring until well blended.

Dip each baked stick in the peanut butter mixture. Roll each stick in the cornflake crumbs. Place the coated breadsticks on wax paper to set. Layer the sticks on top of each other in a container, separating the layers with wax paper. Freeze the cookies. Serve them direct from the freezer.

Crunchy Peanut Butter Drops

Ingredients

1 cup light corn syrup
1 cup sugar
2 cups peanut butter*
4 cups cornflakes

Directions

In a large saucepan over medium heat, cook and stir corn syrup and sugar for 7-8 minutes or until sugar is dissolved (do not boil). Remove from the heat; add peanut butter and mix well. Fold in cornflakes. Drop by rounded tablespoonfuls onto waxed paper coated with nonstick cooking spray. Let stand for 1-1/2 to 2 hours or until set. Store in a waxed paper-lined airtight container.

Peanut Butter Sheet Cake

Ingredients

2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup water
3/4 cup butter or margarine
1/2 cup chunky peanut butter*
1/4 cup vegetable oil
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
GLAZE:
2/3 cup sugar
1/3 cup evaporated milk
1 tablespoon butter or margarine
1/3 cup chunky peanut butter*
1/3 cup miniature marshmallows
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, combine flour, sugar, baking soda and salt; set aside. In a saucepan, bring water and butter to a boil; stir in peanut butter and oil until blended. Add to dry ingredients; mix well. Combine eggs, buttermilk and vanilla; add to peanut butter mixture. Mix well.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F 16-20 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine sugar, milk and butter in a saucepan. Bring to a boil, stirring constantly; cook and stir for 2 minutes. Remove from the heat; stir in the peanut butter, marshmallows and vanilla until marshmallows are melted. Spoon over warm cake and carefully spread over the top. Cool completely.

Chewy Chocolate Peanut Bars

Ingredients

1 cup corn syrup
3/4 cup peanut butter
1 1/2 cups semisweet chocolate chips
1 teaspoon vanilla extract
2 1/4 cups quick-cooking oats
1 3/4 cups unsalted peanuts

Directions

In a medium saucepan over medium heat, combine the corn syrup, peanut butter and chocolate chips. Bring to a boil, stirring constantly. Continue to boil for 5 minutes.

Remove from heat and stir in the vanilla, oats and peanuts. Turn onto a well greased 10x15 inch jellyroll pan or any cookie sheet with 1 inch sides. When cool enough to touch, grease your hands and pat the mixture down flat in the pan.

Refrigerate overnight. Let stand for 20 minutes before cutting into squares.

Peanut Butter Candy

Ingredients

2 cups white sugar
2 tablespoons light corn syrup
3/4 cup milk
1 pinch salt
1 teaspoon vanilla extract
1/3 cup crunchy peanut butter

Directions

Butter an 8x8x2 inch square pan. Set aside.

In a 2 quart saucepan with a candy thermometer inserted, cook sugar, light corn syrup, milk, and salt, until thermometer reads 234 degrees F (112 degrees C). Remove from heat and stir in vanilla and peanut butter.

Put peanut butter mixture in a large mixing bowl and beat until mixture begins to thicken. Pour into prepared pan. Chill until completely cooled. Cut into squares.

Chocolate Peanut Butter Bars II

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1 teaspoon vanilla extract
2 cups peanut butter
2 1/2 cups confectioners' sugar
2 cups semisweet chocolate chips

Directions

Melt butter or margarine over low heat. Add sugars, peanut butter and vanilla. Mix well.

Press into a 9 x 13 inch pan.

Melt chocolate chips and spread over the top. Cool.

Easy and Fun Peanut Butter Balls

Ingredients

1 cup peanut butter
1 cup dry milk powder
1/2 cup honey

Directions

Blend all ingredients together (preferably with hands). Roll into balls the size of large marbles and refrigerate. Optional: roll balls in powdered cocoa or roll balls into flaked coconut or dip into chocolate fondue. Eat and enjoy!

Chocolate Peanut Butter Swirl Fudge

Ingredients

2 cups peanut butter chips
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 tablespoons butter or margarine
Dash salt
1 teaspoon vanilla extract
1/4 cup semi-sweet chocolate
chips

Directions

In heavy saucepan, over low heat, melt peanut butter chips with 1 cup EAGLE BRAND®, butter and salt.

In small saucepan, over low heat, melt chocolate chips with remaining EAGLE BRAND®. Remove from heat; add vanilla extract. Stir until smooth.

Spread peanut butter mixture evenly into waxed paper lined 8- or 9-inch square pan. Spoon chocolate mixture over peanut mixture. With table knife or metal spatula, swirl through top of fudge. Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Peanut Butter Cookies I

Ingredients

1/2 cup white sugar
1/2 cup butter, softened
2/3 cup honey
2 eggs
1 cup creamy peanut butter
2 1/4 cups all-purpose flour
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, sugar and honey. Stir in the egg and peanut butter. Combine the flour and baking powder, mix into the peanut butter mixture. Shape dough into 1 1/2 inch balls. Place 3 inches apart on cookie sheets. Dip a fork into flour and press deeply across top of each cookie in a criss cross pattern.

Bake for 15 minutes in the preheated oven, until cookies are lightly browned. Cool on wire racks. Store in tightly covered container.

Double Chocolate Diamonds

Ingredients

Crisco® Original No-Stick Cooking Spray
1 cup Crisco® Butter Shortening or Crisco® Butter Shortening Sticks
1/2 cup JIF® Creamy Peanut Butter
1 cup firmly packed brown sugar
2 large eggs
1/2 teaspoon almond extract
1 1/2 cups Pillsbury BEST® All Purpose Flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups semi-sweet chocolate chips
1 (11.75 ounce) jar Smucker's® Hot Fudge Spoonable Ice Cream Topping
1/2 cup chopped walnuts

Directions

Heat oven to 350 degrees F. Line bottom and sides of 15 1/2 x 10 1/2 x 1-inch jelly roll pan with foil. Coat with no-stick cooking spray.

Beat shortening, peanut butter and brown sugar in large bowl with an electric mixer at medium-high speed until creamy. Beat in eggs and almond extract until smooth. Add flour, baking powder and salt. Mix at low speed just until combined. Spread evenly in prepared pan.

Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool on wire rack while preparing chocolate layer.

Place chocolate chips in large microwave-safe bowl. Microwave on HIGH 1 minute. Stir. Microwave in 15 seconds intervals until melted and smooth. Stir in hot fudge topping. Microwave on HIGH 15 seconds. Spread over warm baked bars. Sprinkle with walnuts. Chill 1 hour or until chocolate layer is firm.

Lift bars from pan with foil and place on cutting board. Cut into diamonds by cutting on the diagonal from corner to corner both directions forming a large "X". Beginning at one center cut, make 1 1/2-inch parallel diagonal cuts on both sides. Repeat with other center cut to form diamonds. Store in refrigerator.

Fancy Peanut Butter Cookies

Ingredients

1 cup shortening
1 cup peanut butter
1 cup sugar
1 cup packed brown sugar
2 eggs
1/4 cup milk
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt

FROSTING:

1/4 cup butter or margarine,
softened

1/4 cup shortening
1/4 cup peanut butter
4 cups confectioners' sugar
1/4 cup milk
1 teaspoon vanilla extract
Dash salt

ICING:

1/2 cup semisweet chocolate
chips, melted
2 tablespoons milk

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in milk and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks.

For frosting, cream butter, shortening, peanut butter and confectioners' sugar in a mixing bowl. Beat in milk, vanilla and salt until smooth. Frost cooked cookies. Combine icing ingredients; drizzle over frosting.

Peanut Butter Frosting

Ingredients

1/2 cup butter
1 cup creamy peanut butter
4 cups confectioners' sugar
1/3 cup cream

Directions

In a large bowl, beat butter and peanut butter until light and fluffy. Slowly beat in 1/2 of the confectioner's sugar. Mix in 1/4 cup of the cream. Beat in the remaining confectioners' sugar. If necessary, add a little more cream or milk until the frosting reaches a good spreading consistency. Makes enough to frost one 2 layer 9 inch cake or one 9x13 inch cake.

Candi's Chocolate Peanut Butter Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/3 cup unsweetened cocoa powder
1/2 cup butter, softened
1 (3 ounce) package cream cheese, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon applesauce
2 cups peanut butter chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Stir together the flour, baking soda, salt and cocoa; set aside.

In a large bowl, cream together the butter, cream cheese, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and applesauce. Blend in the dry ingredients to form a dough. Fold in the peanut butter chips by hand. Drop the dough by teaspoons two inches apart on a ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Grilled Peanut Butter and Jelly Sandwich

Ingredients

2 teaspoons butter
2 slices white bread
1 teaspoon peanut butter
2 teaspoons any flavor fruit jelly

Directions

Heat griddle or skillet to 350 degrees F (175 degrees C).

Spread butter on one side of each slice of bread. Spread peanut butter on unbuttered side of one slice of bread, and jelly on the other. Place one slice, buttered side down on the griddle. Top with other slice, so that peanut butter and jelly are in the middle. Cook for 4 minutes on each side, or until golden brown, and heated through.

Chocolate Peanut Butter Bars IV

Ingredients

2 1/2 cups graham cracker crumbs
1 cup peanut butter
1 cup butter, melted
2 cups semisweet chocolate chips
2 3/4 cups confectioners' sugar

Directions

In a medium bowl, stir together graham cracker crumbs, confectioners' sugar, peanut butter and melted butter. Press firmly into the bottom of a 9x13 inch pan. Melt chocolate chips over a double boiler or in the microwave, stirring occasionally. Spread melted chocolate over the crumb crust. Chill for about 5 minutes, then cut into bars before the chocolate is completely set, then chill until ready to serve.

Peanut Butter Sandwich Cookies

Ingredients

1 cup peanut butter
1 cup butter flavored shortening
1 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
3 eggs
3 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup creamy peanut butter
3 cups confectioners' sugar
1 teaspoon vanilla extract
5 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, cream the shortening, 1 cup creamy peanut butter and white and brown sugars. Add vanilla and then eggs, one at a time. Beat well after each addition. In a small bowl, combine flour, baking soda and salt. Add slowly to creamy mixture.

Shape into 1 inch balls and place on an ungreased cookie sheet, 2 inches apart. Flatten balls with a fork.

Bake for 7-8 minutes depending on size (I tend to keep a close eye on them and remove them as soon as they start to get golden. This helps to make them chewy.) Cool on wire racks.

To Make the filling: Combine 1/2 cup creamy peanut butter, confectioners' sugar, vanilla extract, and milk in a small bowl adding enough milk to make for a creamy, frosting like texture. Spread frosting on one cookie and top off to make "sandwich".

Peanut Butter Pie XIV

Ingredients

2 (9 inch) prepared graham cracker crusts
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 cup crunchy peanut butter
1 (7 ounce) jar marshmallow creme
1 (16 ounce) package frozen whipped topping, thawed
1 (12 ounce) jar hot fudge topping
1/4 cup chopped walnuts

Directions

In a large mixing bowl, combine condensed milk, lemon juice, peanut butter, and marshmallow creme. Beat until smooth. Fold in whipped topping.

Spoon 1/4 of peanut butter mixture into each graham cracker crust. Spread half of fudge topping over each peanut butter layer. Spoon half of remaining peanut butter mixture over each fudge layer.

Garnish with chopped nuts. Freeze until firm, then serve.

Chocolate Peanut Butter Date Bars

Ingredients

3/4 cup butter
1 cup semisweet chocolate chips
1 1/3 cups all-purpose flour
1/4 cup white sugar
1/2 teaspoon baking powder
3/4 cup confectioners' sugar
2 eggs
3/4 cup creamy peanut butter
3/4 cup dates, pitted and chopped
3/4 cup finely chopped walnuts
2 tablespoons water
1 tablespoon shortening

Directions

Preheat oven to 350 degrees F. Grease a 9" x 13" pan.

In a saucepan over low heat, melt 1/2 cup butter and 1/2 cup chocolate chips.

Remove from heat and add the flour and sugar and mix well. Press this mixture firmly into the greased pan. Bake for 10 minutes.

Meanwhile, combine the confectioners' sugar and baking powder in a mixing bowl.

Add the eggs, remaining 1/4 cup butter, peanut butter, dates, walnuts and water, and mix thoroughly.

Cool the baked crust for 5 minutes, then spread the date mixture over the crust. Bake for 15-20 minutes or until golden.

Melt the remaining 1/2 cup chocolate chips with the 1 tablespoon of shortening and spread over the baked crust and filling. If desired, sprinkle with additional chopped nuts. Cool completely and cut into bars.

Peanut Butter/Chocolate Chip Cookie Bars

Ingredients

1/2 cup butter
1 1/2 cups graham cracker
crumbs
1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F.

Melt butter over low heat.

Pour butter into 13 x 9 inch pan. Sprinkle graham cracker crumbs over butter.

Pour condensed milk over crumbs. Sprinkle chocolate and peanut butter chips over milk mixture and press down firmly.

Bake 25 to 30 minutes.

Moist and Chewy Peanut Butter Cookies

Ingredients

1/2 cup reduced fat margarine
1/2 cup reduced fat peanut butter
1/2 cup white sugar
3/4 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1 pinch salt

Directions

Mix margarine, peanut butter, sugar and egg. Stir in baking powder, baking soda, salt and flour.

Chill dough for several hours or overnight.

Roll dough into 1 1/4 inch balls. Place 3 inches apart on lightly greased baking sheet. Flatten crisscross style with a fork dipped in flour or sugar.

Bake for 10 minutes at 375 degrees F (190 degrees C).

Peanut Chewies

Ingredients

1 1/2 cups all-purpose flour
2/3 cup packed brown sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup butter, softened
1 teaspoon vanilla extract
2 egg yolks
3 cups miniature marshmallows
2/3 cup corn syrup
1/4 cup butter
2 teaspoons vanilla extract
2 cups peanut butter chips
2 cups crisp rice cereal
2 cups salted peanuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine flour, brown sugar, baking powder, salt, baking soda, 1/2 cup butter or margarine, 1 teaspoon vanilla and egg yolks. Mix on low speed with an electric mixer until crumbly.

Press firmly into bottom of 13 x 9 inch pan. Bake 12- 15 minutes until golden brown.

Immediately sprinkle marshmallows over top and return to oven for 2 - 2 1/2 minutes. Let cool while preparing topping.

To Make Topping: In a large saucepan over low heat combine corn syrup, 1/4 cup butter or margarine, 2 teaspoons vanilla and peanut butter chips until smoothly melted, stirring constantly. Remove from heat and stir in cereal and nuts. Immediately spoon over marshmallows, spreading to cover. Refrigerate until firm. Cut into 36 bars.

Peanut Butter Cream Fudge

Ingredients

2 cups sugar
1 cup sour cream
1/8 teaspoon salt
1 cup peanut butter*
1 teaspoon vanilla extract

Directions

In a heavy saucepan, combine the sugar, sour cream and salt; bring to a boil. Cover and simmer for 5 minutes. Uncover and cook over medium heat until a candy thermometer reads 238 degrees F (soft-ball stage). Remove from the heat; stir in peanut butter and vanilla. With a wooden spoon, beat until thick and creamy, about 5 minutes. Transfer to a buttered 8-in. square dish. Cool and cut into squares. Store in the refrigerator.

Slow Cooker Thai Peanut Pork

Ingredients

2 red bell pepper, seeded and sliced into strips
4 (8 ounce) boneless pork loin chops
1/2 cup teriyaki sauce
1/4 cup creamy peanut butter
2 tablespoons rice vinegar
1 teaspoon crushed red pepper flakes
2 cloves garlic, minced

1/2 cup chopped green onions
1/4 cup chopped roasted peanuts
2 limes, cut into wedges

Directions

Coat a slow cooker with cooking spray. Place the bell pepper strips and pork chops into the slow cooker. Pour the teriyaki sauce, vinegar, red pepper flakes, and garlic over the pork chops.

Cover and cook on Low until the pork is very tender, 8 to 9 hours. Once tender, remove the pork from the slow cooker, and whisk in the peanut butter until smooth. Return the pork to the slow cooker, and cook 10 minutes more.

Pour into a serving dish and sprinkle with green onions and peanuts to garnish. Decorate with lime wedges to serve.

Peanut Butter Pie V

Ingredients

2 (9 inch) prepared graham cracker crusts
1 (8 ounce) package cream cheese, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract
1 cup crunchy peanut butter
2 (8 ounce) containers frozen whipped topping, thawed

Directions

Mix together the cream cheese and confectioners' sugar. Cream well together.

Add vanilla and peanut butter and mix well.

Fold in 1 - 8 ounce container whipped dessert topping. Spoon into the pie shells. Then top each pie the remaining dessert topping. Chill before serving.

Choc-Oat-PB Bars

Ingredients

2 cups white sugar
1/4 cup cocoa powder
1/2 cup evaporated milk
1/2 cup butter, melted
2 1/2 cups rolled oats
1/2 cup peanut butter
2 tablespoons vanilla extract

Directions

Spray a 9x9 inch baking pan with non-aerosol cooking spray.

Combine sugar, cocoa, milk and butter in a saucepan. Bring mixture to a boil. Stop stirring after the mixture starts boiling; allow it to boil for 2 minutes.

Remove mixture from heat and stir in oats, peanut butter and vanilla; mix well. Spread mixture into the prepared pan. Cool and store in refrigerator.

Easy Peanut Butter Cookies by EAGLE BRAND®

Ingredients

1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 1/4 cups JIF® Creamy Peanut Butter
1 large egg
1 teaspoon vanilla extract
2 cups biscuit baking mix
Granulated Sugar

Directions

In large bowl, beat sweetened condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets. Flatten with fork in criss-cross pattern.

Bake 6 to 8 minutes or until lightly browned (DO NOT OVERBAKE). Cool. Store tightly covered at room temperature.

Peanut Treats

Ingredients

3 cups salted or dry roasted peanuts
3 tablespoons butter
2 cups peanut butter chips
1 (14 ounce) can sweetened condensed milk
2 cups miniature marshmallows

Directions

Place 1 1/2 cups of the peanuts in an ungreased 7x11 inch baking pan; set aside.

In a saucepan, melt butter and peanut butter chips over low heat. Add sweetened condensed milk and marshmallows.

Cook and stir until melted. Pour over peanuts and sprinkle remaining peanuts on top. Cover and refrigerate; cut into bars when set.

Peanut Butter Pie XVII

Ingredients

1 1/3 cups graham cracker crumbs
1/3 cup white sugar
1/3 cup butter, melted
12 ounces cream cheese, softened
1 1/2 cups peanut butter
1 1/2 cups white sugar
2 teaspoons vanilla extract
1/4 cup confectioners' sugar
1 cup heavy cream

1 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix graham cracker crumbs, 1/3 cup sugar and melted butter until well blended . Press mixture into a 10 inch round springform pan or fluted tart pan. Bake in preheated oven for 8 minutes. Allow to cool.

In a large bowl, beat cream cheese until light and fluffy. Stir in peanut butter, 1 1/2 cup sugar and vanilla. In a separate bowl, whip 1 cup cream until soft peaks form. Fold cream into peanut butter mixture. Pour filling into pie shell and refrigerate until thoroughly chilled.

Whip the remaining 1 cup of cream. Serve the pie with whipped cream.

Chicken and Snow Pea Pasta

Ingredients

8 ounces farfalle (bow tie) pasta
2 tablespoons vegetable oil
4 skinless, boneless chicken breast halves, diced
2 cups fresh snow peas, trimmed
4 green onions, thinly sliced
1/2 cup black bean sauce with garlic
1/4 cup peanut butter
1/2 teaspoon toasted sesame seeds (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Heat oil in a large skillet over medium heat until shimmering. Cook and stir the chicken breast meat until no longer pink, 5 to 8 minutes. Remove from skillet. Cook and stir the snow peas and green onions until the pea pods are slightly softened and bright green, 3 to 4 minutes. Reduce heat to medium-low, and stir the black bean sauce and peanut butter into the vegetables until well combined. Stir the chicken and bow tie pasta into the vegetable mixture, and allow to heat through, 2 to 3 minutes. Sprinkle with sesame seeds.

Peanut Clusters Chocolate Cookie

Ingredients

1 cup white sugar
1/3 cup evaporated milk
1/4 cup butter
1/4 cup crunchy peanut butter
1/2 teaspoon vanilla extract
2 cups quick cooking oats
1/2 cup peanuts
3 (1 ounce) squares semisweet chocolate

Directions

Line cookie sheet with waxed paper.

Mix sugar, milk and butter or margarine over low heat and bring to a boil. Remove from heat and add peanut butter and vanilla until blended. Stir in remaining ingredients.

Drop by tablespoons onto cookie sheet. If mixture becomes too stiff, stir in 1 to 2 drops milk. Refrigerate about 30 minutes or until firm.

Jif® Peanut Butter and Jelly Cookies

Ingredients

1 cup sugar, plus extra for rolling dough
1 cup firmly packed brown sugar
1 cup CRISCO® Butter Shortening
1 cup JIF® Creamy Peanut Butter
2 large eggs
1/4 cup milk
2 teaspoons vanilla extract
3 1/2 cups Pillsbury BEST® All Purpose Flour
2 teaspoons baking soda
1 teaspoon salt
3/4 cup Smucker's® Strawberry Jelly, or any Smucker's® Jam, Jelly or preserves of your choice

Directions

Heat oven to 375 degrees F.

Beat together sugar, brown sugar, shortening and peanut butter until blended. Add eggs, milk and vanilla. Beat well. Stir together flour, baking soda and salt. Add to peanut butter mixture. Beat well. Shape into 1-inch balls. Roll in sugar. Place on ungreased cookie sheet.

Bake 10 to 12 minutes. Remove from oven. Cool 2 minutes. Make a depression in the center of each warm cookie with your finger or the back of a teaspoon. Fill each depression with about 1/2 teaspoon jelly. Cool completely.

Peanut Butter and Fudge Swirl Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1/4 cup creamy peanut butter
2 cups thawed COOL WHIP
Whipped Topping
1 (6 ounce) OREO Pie Crust
1/4 cup hot fudge ice cream
topping, warmed

Directions

Beat cream cheese, sugar and peanut butter in large bowl with mixer until blended. Gently stir in COOL WHIP.

Spoon into crust; drizzle with fudge topping. Swirl gently with knife.

Refrigerate 4 hours or until firm. Refrigerate leftovers.

Peanut Clusters

Ingredients

1 (12 ounce) package semi-sweet
chocolate chips
1 (12 ounce) package peanut
butter chips
12 ounces raw Spanish peanuts

Directions

Combine chocolate chips and peanut butter chips in top of double boiler. Stir frequently over low to medium heat until melted; add peanuts and stir.

Drop by teaspoon full on wax paper. Allow to cool.

Choco Peanut Butter Cookies

Ingredients

1 1/2 cups packed brown sugar
1 cup peanut butter
3/4 cup butter
1/3 cup water
1 egg
1 teaspoon vanilla extract
3 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/2 cups semi-sweet chocolate chips
4 teaspoons shortening
1/3 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat brown sugar, peanut butter and margarine until fluffy.

Blend in water, egg, and vanilla.

Add combined oats, flour and baking soda; mix well

Cover; chill 1 hour.

Shape into 1 inch balls. Place on ungreased cookie sheet. Using bottom of glass dipped in sugar, press into 1/4 inch thick circles.

Bake 8-10 minutes or until edges are golden brown. Remove to wire rack; cool completely.

To make Frosting: Melt chocolate pieces in saucepan over low heat. Stir in vegetable shortening, mixing until smooth.

Top each cookie with 1/2 teaspoon melted chocolate. Sprinkle with chopped peanuts. Chill until set. Store tightly covered.

Georgia Shake

Ingredients

1/2 cup milk
1 chocolate covered peanut butter
cup, crumbled
3/4 cup chocolate ice cream

Directions

In a blender, combine milk, peanut butter cup and ice cream. Blend until smooth.

Yummy Chocolate Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 1/4 cups brown sugar
1 cup peanut butter
3 tablespoons milk
1 egg
1 teaspoon vanilla extract
3 tablespoons unsweetened cocoa powder
3 tablespoons hot water
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, brown sugar and peanut butter. Beat in the milk, egg and vanilla. Stir together the cocoa powder and hot water until cocoa is dissolved; stir into the peanut butter mixture. Combine the flour, baking soda and salt; stir into the batter until well blended. Drop dough by heaping teaspoons 2 inches apart onto the prepared cookie sheets. Use a fork to make a criss-cross pattern on the top.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Peanut Butter Cupcakes

Ingredients

1/3 cup butter or margarine,
softened
1/2 cup peanut butter*
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
3/4 cup milk

FROSTING:

1/3 cup peanut butter*
2 cups confectioners' sugar
2 teaspoons honey
1 teaspoon vanilla extract
3 tablespoons milk

Directions

In a mixing bowl, cream the butter, peanut butter and brown sugar. Beat in egg and vanilla. Combine the dry ingredients; add to creamed mixture alternately with milk. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 26-30 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, cream peanut butter and sugar in a small mixing bowl. Add the honey and vanilla. Beat in enough milk to achieve a spreading consistency. Frost cupcakes.

Pecan Cereal Clusters

Ingredients

3/4 cup peanut butter*
1 cup semisweet chocolate chips
3 cups Cheerios
1 (14 ounce) package milk
chocolate M&M's
3/4 cup pecan halves

Directions

Line three 15-in. x 10-in. x 1-in. baking pans with waxed paper. In a large heavy saucepan over low heat, cook and stir the peanut butter and chocolate chips until chips are melted. Remove from the heat; stir in Cheerios, M&M's and pecans until evenly coated. Drop by rounded tablespoonfuls onto prepared pans. Refrigerate for 4 hours or until firm.

Chocolate Peanut Butter Wacky Cake

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
6 tablespoons unsweetened cocoa powder
2 cups white sugar
10 tablespoons butter, melted
2 teaspoons distilled white vinegar
2 cups warm water
1/4 cup peanut butter
1 cup packed brown sugar
1/4 cup milk
1/4 cup butter, softened

Directions

In a large bowl, sift together the flour, baking soda, salt, cocoa, and white sugar.

To the sifted ingredients, add the 10 tablespoons butter or margarine, vinegar, and warm water. Mix thoroughly, but do not beat. Pour batter into ungreased 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove cake from oven, but keep it in the pan.

Cream together peanut butter, brown sugar, milk, and 1/4 cup butter or margarine. Spread icing onto cake. Place under broiler until brown and bubbly.

Pay Check Bars

Ingredients

1 1/2 cups all-purpose flour
2/3 cup brown sugar
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 cup butter, softened
2 egg yolks

3 cups miniature marshmallows
2/3 cup light corn syrup
2 cups peanut butter chips
2 teaspoons vanilla extract
1/4 cup butter
2 cups dry-roasted peanuts
2 cups crispy rice cereal

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, stir together the flour, brown sugar, baking soda and salt. Mix in the vanilla, butter and egg yolks until the mixture resembles fine crumbs. Press into the bottom of the prepared pan.

Bake for 15 minutes in the preheated oven, or until lightly toasted. Remove from the oven and sprinkle mini marshmallows evenly over the hot crust. Let stand while the topping is being made.

In a medium saucepan over medium heat, melt corn syrup and peanut butter chips, stirring frequently until smooth. Remove from heat and stir in rice cereal and peanuts. Immediately spread over the layer of marshmallows. Cut while still slightly warm.

Frosted Cereal Bars

Ingredients

1 cup light corn syrup
1 cup white sugar
1/2 cup margarine, softened
1 cup creamy peanut butter
1 (16 ounce) package miniature marshmallows
11 cups crispy rice cereal
2 cups semisweet chocolate chips
2 cups butterscotch chips

Directions

Over medium high heat in a large heavy kettle, combine the syrup and sugar, bring to a boil and continue to boil for one minute. Reduce heat to low and stir in the margarine and peanut butter until melted. Add marshmallows and stir until well blended.

Pour the cereal into a large bowl, and stir in the marshmallow mixture so that the cereal is evenly coated. Grease an 11x17 inch jellyroll pan and press the cereal into the pan. Flatten with the back of a buttered spoon.

To make the frosting, melt the chocolate chips and butterscotch chips over a double boiler or in the microwave, stirring frequently until smooth. Spread evenly over the bars in the pan. Let stand until the bars are cool, and topping is set. Cut into squares and serve.

Aunt Betz Cookies

Ingredients

2 eggs
1 cup white sugar
3/4 cup butter
2 1/2 cups graham cracker
crumbs
2 cups miniature marshmallows
12 ounces semisweet chocolate
chips
3 tablespoons peanut butter
1/2 cup chopped walnuts
1/2 cup shredded coconut

Directions

Beat eggs. Combine eggs, sugar, and butter or margarine in a large saucepan. Bring to a boil and let cook on low for 2 minutes, stirring constantly. Turn off heat. Add the crumbs, marshmallows and coconut.

Spread mixture into a lightly buttered 9x13 inch dish.

Melt the chocolate chips and peanut butter together and spread over the top of the bars. Refrigerate overnight. Cut into small squares to serve.

Ingredients

10 sheets frozen phyllo dough,
thawed
1/2 cup butter, melted
10 tablespoons creamy peanut
butter
10 tablespoons chocolate
hazelnut spread

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the phyllo sheets on the counter, and cover with a damp cloth.

Place one sheet of phyllo dough on a flat surface, and brush lightly with melted butter. Fold in half lengthwise, and brush again. Spread about 1 tablespoon of peanut butter along the short end to cover about 2 inches. Fold the peanut butter section over twice, then spread a tablespoon of chocolate hazelnut spread in a two inch section. Continue folding until you reach the end. Place on an ungreased baking sheet. Repeat with remaining sheets of dough.

Bake for 15 minutes in the preheated oven, until golden brown.

Peanut Butter Fiend Quesadillas

Ingredients

2 flour tortillas
1/3 cup creamy peanut butter
1 apple - peeled, cored and thinly sliced

Directions

Spread half of the peanut butter on one side of each tortilla, spreading from the center to within an inch of the edge.

Distribute apple slices evenly on one tortilla to cover the peanut butter. Sandwich together the two tortillas.

Grill on a lightly oiled griddle or skillet over medium heat, 4 to 6 minutes per side.

Cut into wedges and serve.

Molasses Peanut Butter Crinkles

Ingredients

1 cup packed brown sugar
1/2 cup peanut butter
1/4 cup butter, softened
1/4 cup molasses
1 egg
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together the brown sugar, peanut butter, butter, molasses and egg in a large bowl.

In a medium bowl, sift together the flour, baking soda, ginger, cloves and salt. Add the dry ingredients to the wet ingredients and stir until well blended.

For each cookie, shape a generous tablespoon of dough into a ball and roll in granulated sugar. Place the cookies 2 inches apart on an ungreased cookie sheet and bake for 10 minutes, or until just set. Transfer to a wire rack to cool.

Oat-Rageous Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup sugar
1/3 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup quick-cooking oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars; beat in egg and vanilla. Combine flour, oats, baking soda and salt. Add to the creamed mixture and mix well. Stir in chocolate chips. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned.

Special Cereal Bars II

Ingredients

4 cups high protein crisp rice and wheat cereal
1 cup shredded coconut
1 1/2 cups creamy peanut butter
1 cup peanuts
1 cup white sugar
1 cup white corn syrup
2 cups butterscotch chips
1 cup semisweet chocolate chips

Directions

Combine cereal and coconut in a medium size bowl.

Combine peanut butter and peanuts in a large mixing bowl.

Heat the sugar and corn syrup over a medium heat and stir constantly until the sugar is dissolved. Pour this mixture into the bowl with the peanut butter; mix well.

Pour cereal mixture into the liquid mixture; mix well. Press the mixture into an ungreased 10x15 inch pan.

Melt the butterscotch and chocolate chips over a medium-low heat; mix well. Spread the mixture over the pan of cereal mixture. Let cool before cutting into bars.

KraftB® NUTTER BUTTER Frozen Peanut Butter

Ingredients

24 NUTTER BUTTER Peanut Butter Sandwich Cookies, crushed
5 tablespoons butter, melted
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1 cup creamy peanut butter
3/4 cup sugar
1 tablespoon vanilla
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided

Directions

Mix cookie crumbs and butter. Press onto bottom and up side of 9-inch pie plate.

Beat cream cheese, peanut butter, sugar and vanilla with mixer until blended. Stir in 1-1/2 cups COOL WHIP; spoon into crust.

Freeze 4 hours or until firm. Remove from freezer 30 min. before serving. Let stand at room temperature to soften slightly. Top with remaining COOL WHIP.

Ice Cream Sandwiches

Ingredients

1 cup vanilla ice cream, softened
1 tablespoon creamy peanut
butter
1/4 teaspoon vanilla extract
4 graham cracker squares

Directions

In a bowl, combine the ice cream , peanut butter and vanilla until well mixed. Spread over 2 graham cracker squares. Top with remaining squares. Wrap and freeze until solid, about 1 hour.

Peanut Butter Fudge II

Ingredients

2 cups peanut butter chips
1 cup semisweet chocolate chips
1/2 cup butter
1 (14 ounce) can sweetened
condensed milk

Directions

Line a 9x9 inch square pan with wax paper.

In a medium sized saucepan, melt butter over medium heat. Stir in the condensed milk. Add the peanut butter and chocolate chips, stirring constantly until everything is melted and blended together.

Pour the mixture into the prepared pan and refrigerate for 3 hours. Cut into squares when cool. Comes out perfect every time!

Bacon-Wrapped Peanut Butter Jalapenos

Ingredients

8 jalapeno peppers, halved
lengthwise and seeded
1/2 cup peanut butter
8 slices bacon, cut in half

Directions

Preheat oven to 350 degrees F (175 degrees C).

Fill each jalapeno half with peanut butter and with a piece of bacon; secure the bacon with a toothpick. Arrange the wrapped jalapenos on a baking sheet.

Bake in the preheated oven until the bacon is dark brown, about 25 minutes.

Creamy Peanut Butter Fudge

Ingredients

4 cups white sugar
1 cup light brown sugar
1/2 cup butter
1 (12 fluid ounce) can evaporated milk
1 (7 ounce) jar marshmallow creme
1 (16 ounce) jar peanut butter
1 teaspoon vanilla extract

Directions

Grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, combine sugar, brown sugar, butter and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes. Remove from heat; stir in marshmallow creme until well incorporated and melted. Stir in peanut butter and vanilla until smooth; spread in prepared pan. Let cool before cutting into squares.

Salted Nut Squares

Ingredients

3 cups salted peanuts without skins, divided
2 1/2 tablespoons butter or margarine
2 cups peanut butter chips
1 (14 ounce) can sweetened condensed milk
2 cups miniature marshmallows

Directions

Place half of the peanuts in an ungreased 11-in. x 7-in. x 2-in. baking pan; set aside. In a saucepan, melt butter and peanut butter chips over low heat. Remove from the heat. Add milk and marshmallows; stir until melted. Pour over peanuts. Sprinkle the remaining peanuts on top. Cover and refrigerate. Cut into bars.

Peanut Butter Easter Eggs

Ingredients

1 (16 ounce) package
confectioners' sugar
1 cup creamy peanut butter
1/4 cup butter
1 tablespoon milk
8 (1 ounce) squares semi-sweet
chocolate
1 tablespoon shortening

Directions

In a mixing bowl, combine confectioners' sugar, peanut butter, butter and milk (if needed for moisture) until blended. Shape mixture into two 1/2 pound eggs or make a bunch of smaller eggs. Freeze eggs for 1 hour.

While the eggs are freezing, cut semi-sweet chocolate into small pieces and place in top of double boiler with shortening. Melt over medium heat, stirring frequently until smooth. Stick a long-tined fork in top of each peanut butter egg, dip it in melted chocolate to cover then drain on waxed paper. When the eggs are cooled and set, decorate the eggs to suit your fancy.

Asian Coleslaw

Ingredients

6 tablespoons rice wine vinegar
6 tablespoons vegetable oil
5 tablespoons creamy peanut butter
3 tablespoons soy sauce
3 tablespoons brown sugar
2 tablespoons minced fresh ginger root
1 1/2 tablespoons minced garlic

5 cups thinly sliced green cabbage
2 cups thinly sliced red cabbage
2 cups shredded napa cabbage
2 red bell peppers, thinly sliced
2 carrots, julienned
6 green onions, chopped
1/2 cup chopped fresh cilantro

Directions

In a medium bowl, whisk together the rice vinegar, oil, peanut butter, soy sauce, brown sugar, ginger, and garlic.

In a large bowl, mix the green cabbage, red cabbage, napa cabbage, red bell peppers, carrots, green onions, and cilantro. Toss with the peanut butter mixture just before serving.

Peanut Butter Pie XX

Ingredients

1 cup confectioners' sugar
1/2 cup peanut butter
1 (4.6 ounce) package non-instant
vanilla pudding mix
2 egg whites
1/2 cup chopped peanuts

Directions

In a medium bowl, combine confectioners' sugar and peanut butter. Mix well and press mixture into a 9 inch pie dish.

Prepare vanilla pudding according to package instructions and allow to cool. Preheat oven to 375 degrees F (190 degrees C.)

When pudding has cooled, pour it into peanut butter pie shell. In a medium glass bowl, beat egg whites until stiff peaks form. Spread meringue over pie, covering completely. Sprinkle with chopped peanuts.

Bake in the preheated oven for 15 minutes, or until golden brown.

Cookies for Rookies

Ingredients

1 1/4 cups all-purpose flour
1 cup quick-cooking oats
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup butter, softened
3/4 cup packed brown sugar
1/2 cup peanut butter
1/4 cup buttermilk
1/3 cup miniature semisweet
chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the flour, oats, baking soda and salt; set aside.

In a medium bowl, cream together butter and brown sugar until smooth. Stir in the peanut butter and buttermilk. Gradually mix in the dry ingredients, then fold in chocolate chips. Roll dough into walnut-sized balls and place them 2 inches apart onto the prepared cookie sheets. Use a fork dipped in flour to flatten the balls slightly.

Bake for 8 to 10 minutes in the preheated oven, until lightly brown at the edges. Remove from cookie sheets to cool on wire racks.

Chewy Chocolate Chip Granola Bars

Ingredients

1/2 cup packed brown sugar
2/3 cup peanut butter
5 tablespoons corn syrup
1/2 cup applesauce
2 teaspoons vanilla extract
3 cups rolled oats
1 cup chocolate chips
1/2 cup miniature marshmallows
1/2 cup toasted oat cereal rings
2/3 cup wheat germ

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the brown sugar, peanut butter, corn syrup, applesauce, and vanilla. In a separate bowl, stir together the oats, chocolate chips, mini marshmallows, cereal rings and wheat germ. Stir the dry ingredients into the peanut butter mixture until evenly coated. Press lightly into the prepared pan.

Bake or 25 to 30 minutes in the preheated oven, or until slightly golden. Cool in the pan on a wire rack. Cut into bars.

Best Peanut Butter Cookies Ever

Ingredients

2 cups peanut butter
2 cups white sugar
2 eggs
2 teaspoons baking soda
1 pinch salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir peanut butter and sugar together until smooth. Beat in the eggs, one at a time, then stir in the baking soda, salt, and vanilla. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Press a criss-cross into the top using the back of a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Elaine's Peanut Butter Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup creamy peanut butter
1/2 cup vegetable oil
2 eggs
2 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the cake mix into a large bowl. Make a well in the center, and add peanut butter, oil, eggs, and water. Mix until well blended. Drop by teaspoonfuls onto ungreased cookie sheets. Flatten slightly using a fork dipped in water.

Bake for 10 to 12 minutes in the preheated oven. Let cookies set on cookie sheet for 2 to 3 minutes before carefully removing from the cookie sheet to cool on wire racks.

Peanut Butter, Bacon and Apple Sandwiches

Ingredients

2 tablespoons peanut butter
2 slices white bread, toasted
3 slices crispy bacon
1/2 apple, cored and sliced

Directions

Spread peanut butter onto one side of one slice of toast. Place slices of bacon onto the peanut butter and then the apple slices. Top with the other slice of bread.

Jif® & Smucker's® Peanut Butter Puffs

Ingredients

2 cups PILLSBURY BEST® All Purpose Flour
2 1/2 teaspoons baking powder
1/2 cup sugar
1/2 teaspoon salt
1/2 cup JIF® Extra Crunchy Peanut Butter
2 tablespoons butter or margarine
1 cup milk
2 large eggs, beaten
1/2 cup SMUCKER'S® Currant Jelly, melted
1/2 cup finely chopped peanuts

Directions

Preheat oven to 400 degrees F.

Stir together flour, sugar, baking powder and salt. Cut in peanut butter and butter or margarine till mixture resembles coarse crumbs. Add milk and eggs all at once, stirring just till moistened.

Fill greased muffin pans 2/3 full.

Bake in 400 degrees F oven 15 to 17 minutes. Immediately brush tops with melted jelly, dip in peanuts. Serve hot.

Crunchy Peanut Butter Balls

Ingredients

1 cup peanut butter*
1 (7 ounce) jar marshmallow
creme
1 1/2 cups crisp rice cereal
1 1/2 cups semisweet chocolate
chips
4 teaspoons shortening

Directions

In a large bowl, combine the peanut butter and marshmallow creme; add cereal and stir until well coated. In a small microwave-safe bowl, combine chocolate chips and shortening. Microwave, uncovered, for 1-2 minutes or until chips are melted; stir until smooth.

Roll cereal mixture into 1-in. balls; dip in chocolate. Place on a waxed paper-lined pan. Refrigerate until set.

Easy Spicy Thai Slow Cooker Chicken

Ingredients

1 (16 ounce) bottle Asian-style
toasted sesame salad dressing
(such as Kraft® Asian Toasted
Sesame Dressing & Marinade)
1 tablespoon Thai chili paste, or
more to taste
1 tablespoon ginger garlic paste
2 tablespoons peanut butter
6 pieces skinless, boneless
chicken (such as breast halves
and thighs)

Directions

Stir together the sesame salad dressing, Thai chili paste, ginger garlic paste, and peanut butter in a bowl until the mixture is well combined. Dip chicken pieces in the mixture, and place into a slow cooker. Pour the remaining sauce over the chicken. Set the cooker to Low, and cook 4 to 6 hours, until the chicken is very tender.

Peanut Butter Vegetable Chicken Soup

Ingredients

8 cups chicken broth
2 cups diced, cooked chicken meat
1 cup peeled and cubed potatoes
1 cup diced carrots
1 cup diced zucchini
1 cup broccoli florets
1 cup canned whole tomatoes, chopped
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green bell pepper
2 cloves garlic, minced
1/2 cup peanut butter
1 tablespoon chopped fresh parsley
salt to taste
ground black pepper to taste

Directions

In a large stock pot, combine the broth, chicken, potatoes, and carrots. Bring the soup to a boil, and then reduce heat to medium. Cook for about 10 minutes, till vegetables are tender.

Add zucchini, broccoli, tomatoes, celery, onion, green pepper, and garlic. Simmer for about 8 minutes.

Add peanut butter, parsley, salt, and pepper; stir until peanut butter is fully blended. Simmer for 3 minutes longer.

BBQ Peanut Butter Chicken

Ingredients

1 cup SMUCKER'S® Natural Peanut Butter
1/4 cup soy sauce
1/4 cup white wine vinegar
1/4 cup lemon juice
6 cloves garlic, chopped
1 teaspoon red pepper flakes
2 teaspoons ginger, finely chopped
2 1/2 pounds chicken breasts, boneless and skinless, cut into 1 1/2-inch strips.

Directions

Prepare marinade 2 hours before ready to grill.

Mix the ingredients, except the chicken in a blender until combined. If too thick, add up to a cup of water to thin.

Marinate the chicken for approximately 2 hours.

Lightly oil the medium/hot BBQ grill.

Place chicken on the grill for 6-8 minutes.

Peanut Butter Treats

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular
marshmallows
1/2 cup peanut butter
6 cups KELLOGG'S® RICE
KRISPIES® cereal

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter until melted.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

Yummy Peanut Butter Bread

Ingredients

- 1 cup warm water (110 degrees F/45 degrees C)
- 1 tablespoon white sugar
- 1 tablespoon brown sugar
- 2 tablespoons honey
- 1 teaspoon salt
- 3 tablespoons crunchy peanut butter
- 1 tablespoon vegetable oil
- 1 egg
- 3 cups bread flour
- 1 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select white bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Naughty Chocolate and Peanut Butter Chip

Ingredients

1 cup margarine
1 cup white sugar
2 eggs, separated
1 tablespoon vanilla extract
1/4 cup port wine
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup peanut butter chips
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the margarine and white sugar until smooth. Beat in the egg yolks, vanilla and port wine. Combine the flour and salt; stir into the creamed mixture. Roll the dough into walnut sized balls. Dip each ball in the remaining egg whites. Place cookies 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from the oven and immediately place 4 or 5 of the chocolate and/or peanut butter chips into the center of each cookie. Return to the oven for 2 more minutes to melt the chips. Remove from baking sheets to cool on wire racks.

Banana Dogs

Ingredients

2 tablespoons peanut butter
2 whole wheat hot dog buns
2 bananas
2 tablespoons raspberry jelly
1 tablespoon raisins (optional)

Directions

Spread 1 tablespoon of peanut butter onto each hot dog bun. Place a banana into each one as if it were a hot dog. Squeeze jelly over the banana from a squeeze bottle, or spread over the peanut butter. Sprinkle with raisins, if using.

Peanut-Buttery Candy Pie

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
1 cup cold milk
1 (8 ounce) container frozen whipped topping, thawed
4 (2.1 ounce) bars chocolate covered crispy peanut butter flavored candy
1 (9 inch) prepared graham cracker crust

Directions

Whisk together pudding mix and milk until thick. Fold in whipped topping.

Crush candy bars into small crumbs. Fold all crumbs, except for 1 tablespoon, into pudding mixture.

Pour mixture into pie crust and sprinkle top with tablespoon of candy crumbs. Cover and freeze well.

Peanut Butter Cup Cookies III

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup shortening
1/2 cup peanut butter
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
24 miniature peanut butter cups

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease mini muffin pans. Sift together the flour and baking soda. Set aside.

In a medium bowl, cream together the white sugar, brown sugar, and shortening. Add the peanut butter and egg; mix until blended. Stir in the milk and vanilla alternately with the dry ingredients. Press rounded tablespoons of dough into the prepared mini muffin cups. Press dough up the sides of the cup, leaving a hole in the middle. Press a peanut butter cup into the center of each cup, being careful not to push all the way through the dough.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool completely before removing from pans.

Neechie's PBJ Bars

Ingredients

1 cup all-purpose flour
1 cup quick cooking oats
1/2 teaspoon baking soda
1/2 cup butter, softened
1/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 cup peanut butter
1/4 cup milk
1/2 teaspoon vanilla extract
1 1/4 cups any flavor fruit jam
1/2 cup all-purpose flour
1/2 cup quick cooking oats
1/4 cup packed brown sugar
1/8 teaspoon baking soda
3 tablespoons butter, softened

Directions

Beat 1/2 cup butter or margarine until smooth. Add 1/4 cup white sugar and 1/2 cup brown sugar and beat well. Add egg, milk, peanut butter and vanilla and beat well. Stir in 1 cup flour, 1 cup oats, and 1/2 teaspoon baking soda.

Spread in a greased 13 x 9 inch pan. Spread preserves all over top. Sprinkle with crumb topping.

To Make Topping: Mix together 1/2 cup flour, 1/2 cup quick oats, 1/4 cup brown sugar, 1/8 teaspoon baking soda, and 3 tablespoons softened butter or margarine until crumbly. Sprinkle over the top of the preserves.

Bake at 350 degrees F (175 degrees C) for 18 - 20 minutes.

Grandma's Christmas Candy

Ingredients

2 cups semisweet chocolate chips
1/2 cup butter
2 cups crunchy peanut butter

Directions

Line a 9 X13 inch pan with foil. Set aside.

In the top pot of a double boiler set, slowly melt chocolate pieces and butter until smooth. Add peanut butter and stir until well mixed.

Pour chocolate mixture into pan; cover and chill in refrigerator until hardened. Cut into small squares and serve.

Peanut Butter and Banana French Toast

Ingredients

- 1 egg
- 1 dash vanilla extract
- 2 tablespoons creamy peanut butter
- 2 slices bread
- 1 small banana, sliced
- 2 tablespoons butter

Directions

In a small bowl, lightly beat the egg and vanilla together.

Spread 1 tablespoon of peanut butter on top of each slice of bread. Place the banana slices on top of one of the slices of bread. Place the other slice of bread on top of the first, to make a peanut butter and banana sandwich.

In a skillet or frying pan, melt the butter over medium heat. Dip the sandwich into the egg mixture and place in the heated skillet. Cook until brown on both sides. Serve hot.

Almond Bark Drop Cookies

Ingredients

2 pounds white confectioners' coating
1 cup peanut butter
2 cups dry-roasted peanuts
3 cups crisp rice cereal
2 cups miniature marshmallows

Directions

In a microwave oven or over a double boiler, melt the white confectioners' coating, stirring frequently until smooth. Remove from heat. Stir in peanut butter until well blended. Fold in the peanuts crisp rice cereal and marshmallows. Drop by heaping spoonfuls onto waxed paper lined baking sheets.

Chill until set. Store in refrigerator.

Peanut Butter Drops

Ingredients

1 cup shortening
1 cup chunky peanut butter
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup shredded peeled zucchini
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda

Directions

In a mixing bowl, cream the shortening, peanut butter and sugars. Beat in eggs and vanilla. Stir in zucchini.

Combine dry ingredients; add to the zucchini mixture. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets.

Bake at 350 degrees for 12-15 minutes or until lightly browned. Cool on wire racks.

Peanut Butter Cupcakes

Ingredients

2 cups brown sugar
1/2 cup shortening
1 cup peanut butter
2 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1 pinch salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a cupcake pan with paper liners, or grease and flour cups.

In a large bowl, mix together the brown sugar, shortening and peanut butter until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cream of tartar, baking soda and salt; stir into the batter alternately with the milk. Spoon into the prepared muffin cups.

Bake for 15 to 20 minutes in the preheated oven, until the top of the cupcakes spring back when lightly pressed. Cool in the pan for at least 10 minutes before removing to a wire rack to cool completely.

Banana and Peanut Butter Pancakes

Ingredients

1 cup all-purpose flour
1 1/4 teaspoons baking powder
1 teaspoon brown sugar
1/4 teaspoon salt
1/4 cup creamy peanut butter
1 1/2 cups milk
1/4 teaspoon vanilla extract
1 small banana, peeled and chopped

Directions

Combine flour, baking powder, brown sugar, and salt in a large bowl. Mix in the peanut butter until the texture resembles cornmeal. Add milk and vanilla; stir just until blended. Stir in the banana pieces.

Heat a large skillet over medium heat, and coat with cooking spray. Spoon batter onto the skillet, using approximately 2 tablespoons to form each silver dollar pancake. Cook until pancakes are golden brown on both sides; serve hot.

Fabulous Chocolate Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
1 cup packed brown sugar
1/2 cup butter
2 eggs
2 teaspoons vanilla extract
1/2 cup semisweet chocolate chips
1/3 cup candy-coated chocolate pieces
1/3 cup peanut butter chips
2 teaspoons honey
1 pinch ground cinnamon
1/4 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Sift together the flour, baking soda, salt and cinnamon, set aside.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs, vanilla and honey. Stir in the dry ingredients, then fold in the chocolate chips, chocolate candies, peanut butter chips and nuts. Drop dough by teaspoons onto an unprepared cookie sheet.

Bake for 15 to 18 minutes in the preheated oven, until the cookies are golden around the edges. Remove from the baking sheet to cool on wire racks.

Buckeye Cookies II

Ingredients

2 cups butter, softened
4 cups peanut butter
2 pounds confectioners' sugar
1/2 cup graham cracker crumbs
1 1/2 cups semisweet chocolate chips

Directions

Mix together margarine, peanut butter, confectioners' sugar and graham cracker crumbs by hand. Form into 2 inch balls and place on wax paper.

Refrigerate for 8 hours or overnight.

Melt chocolate chips in top of double boiler. Put a toothpick in the peanut butter balls and dip in chocolate until 3/4 covered. Place on waxed paper to cool.

Funky Frito Fruckies

Ingredients

10 1/2 ounces corn chips
1 cup white sugar
1 cup light corn syrup
1 cup creamy peanut butter
11 (1.55 ounce) bars milk
chocolate

Directions

In a greased 10 x 15 inch pan, place the corn chips.

In a saucepan, bring the sugar and corn syrup to a boil over medium heat. Remove from heat and stir in the peanut butter until smooth. Pour this over the chip and smooth level.

Pour this over the chip and smooth level. Place the chocolate bars in a single layer over the hot mixture and wait a few minutes until the heat melts them and then smooth the chocolate out to form a thin layer. Allow to cool and then break into pieces.

Cloverleaf Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup miniature semisweet
chocolate chips
1/4 cup chunky peanut butter
1 (1 ounce) square unsweetened
chocolate, melted and cooled

Directions

In a mixing bowl, cream butter, shortening and sugars. Beat in egg and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Divide dough into thirds. Add chocolate chips to one portion, peanut butter to another and melted chocolate to the third portion. Cover and refrigerate for 2 hours or until firm. Roll 1/2 teaspoonfuls of dough into balls. For each cookie, place three balls (one of each dough) with edges touching on ungreased baking sheets to form a cloverleaf. Place cookies 2 in. apart. Bake at 375 degrees F for 10-12 minutes or until golden brown. Cool for 1 minute before removing to wire racks.

Easy Peanut Butter Fudge

Ingredients

1 pound confectioners' sugar
1/2 cup peanut butter
1/2 cup unsweetened cocoa
powder
6 tablespoons milk
2 teaspoons vanilla extract

Directions

Line a 8x8 inch square pan with wax paper.

Combine the confectioners' sugar, peanut butter, cocoa, milk and vanilla together and mix until smooth. Chill until firm then cut into squares.

Chocolate-Peanut Butter Mallow Bars

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter, melted
2/3 cup milk, divided
3/4 cup creamy peanut butter
1 (7 ounce) jar JET-PUFFED
Marshmallow Creme
1/2 cup PLANTERS Salted
Peanuts
6 squares BAKER'S Semi-Sweet
Chocolate, coarsely chopped

Directions

Heat oven to 350 degrees F. Mix dry cake mix, butter and 1/3 cup milk until blended; press 2/3 onto bottom of 13x9-inch pan. Bake 12 to 14 minutes or until center is almost set; cool 3 minutes. Meanwhile, mix peanut butter and remaining milk.

Spread peanut butter mixture onto crust; top with small spoonfuls of the marshmallow creme and remaining cake mixture. Sprinkle with nuts and chocolate; press gently into cake mixture.

Bake 18 minutes or just until center is set. Cool completely before cutting into bars.

Why Go Out Strawberry Peanut Butter Pie

Ingredients

1 1/4 cups crushed pretzels
1/4 cup granulated sugar
1/2 cup butter
1 cup creamy peanut butter
1 (8 ounce) package cream cheese, softened
1/2 cup powdered sugar
1 1/2 cups frozen whipped topping, thawed
1 (21 ounce) can LUCKY LEAF® Premium Strawberry Pie Filling

Directions

Combine the crushed pretzels and granulated sugar, then stir in the melted butter. Press the crumb mixture onto the bottom and sides of a 10-inch pie plate. Cover and chill.

Beat together the peanut butter, cream cheese and powdered sugar with an electric mixer on medium speed. Fold in the whipped dessert topping.

Spoon 1/2 cup of the Lucky Leaf Premium Strawberry Pie Filling into the crust-lined pie plate. Carefully spread the peanut butter filling over top of the pie filling. Top with the remaining pie filling. Cover and chill for 2 hours before serving.

Peanut Candy Bar Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/3 cup butter
3 cups miniature marshmallows
2/3 cup light corn syrup
1 egg
2 teaspoons vanilla extract
2 cups peanut butter chips
2 cups salted peanuts
1 1/2 cups crisp rice cereal
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cake mix, 1/3 cup butter or margarine and, the egg. Press into the bottom of one 9x13 inch pan and bake at 350 degrees F (175 degrees C) for 12 to 18 minutes. Remove from oven and sprinkle with miniature marshmallows. Return to oven for 1 to 2 minutes or until the marshmallows begin to puff.

In a saucepan over medium heat cook corn syrup, 1/4 cup butter of margarine, vanilla, and peanut butter chips until melted. Remove from heat and stir in the puffed rice cereal and salted peanuts. Spoon mixture over top of marshmallow topped cake and spread to cover. Allow to cool before serving.

Peanut Butter Chocolate Chip Cookies IV

Ingredients

1/2 cup applesauce
2 eggs
1 tablespoon soybean oil
1 (18.25 ounce) package
chocolate fudge cake mix
1/2 cup peanut butter chips
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the applesauce, eggs and oil until well blended. Stir in the cake mix. Mix in the peanut butter chips, chocolate chips and pecans. Drop by spoonfuls or roll into balls and place 2 inches apart onto unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Perfect Cashew and Peanut Butter Gluten-free

Ingredients

1/2 cup brown sugar
1/2 cup white sugar
1 egg
1/4 cup salted natural peanut butter
1/4 cup cashew butter
1/2 cup gluten free, casein free margarine
1/2 teaspoon baking soda
1/2 cup corn flour
1/2 cup tapioca flour
1/4 cup potato flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the margarine, brown sugar, white sugar and egg until smooth. Stir in the peanut butter and cashew butter. Combine the baking soda, corn flour, tapioca flour, and potato flour; stir into the batter to form a dough. Roll the dough into teaspoon sized balls and place them 2 inches apart onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Let cool on baking sheets for a few minutes before removing to wire racks to cool completely.

PMS Cookies

Ingredients

4 cups semisweet chocolate chips
2 cups peanut butter chips
1 (8 ounce) bag plain salted
potato chips
2 1/2 cups dry-roasted peanuts

Directions

In a large microwave-safe bowl, melt chocolate and peanut butter chips for about 3 minutes on high. Stir every 30 seconds after the first minute until chips are melted and smooth. Slightly crush the potato chips before stirring into the mixture along with the peanuts. Drop by spoonfuls onto waxed paper and let stand until chocolate is set, about 15 minutes. Store at room temperature or in the refrigerator.

Goosey Chocolate Peanut Butter Bars

Ingredients

CRUST

3/4 cup all-purpose flour

1/3 cup sugar

1/4 cup Argo® OR Kingsford's®

Corn Starch

1/2 cup butter OR margarine

FILLING

2 eggs

1/2 cup Karo® Light Corn Syrup

1/2 cup brown sugar

1/4 cup creamy peanut butter

1 teaspoon Spice Islands® 100%

Pure Bourbon Vanilla Extract

1/4 teaspoon salt

1/2 cup flaked coconut

1/2 cup semi-sweet chocolate
chips

Directions

Combine flour, sugar and corn starch in a medium size bowl. Cut in butter until mixture is crumbly. Press into a greased 13 x 9-inch pan.

Bake in a preheated 350 degrees F oven for 15 to 18 minutes or until crust is lightly browned.

Beat eggs, corn syrup, sugar, peanut butter, vanilla and salt in a medium mixing bowl. Stir in coconut and chocolate chips. Pour over crust. Return to oven.

Bake an additional 20 to 25 minutes, or until mixture is golden. Cool on wire rack and cut into bars.

Filipino Oxtail Stew

Ingredients

1 1/2 pounds beef oxtail, cut into pieces
1 large onion, quartered
2 cloves garlic, chopped
1 teaspoon salt
1/2 teaspoon ground black pepper, or to taste
1 large eggplant, cut into 2-inch chunks
1/2 head bok choy, cut into 1-inch pieces
1/2 pound fresh green beans, trimmed and snapped into 2-inch pieces
1/4 cup peanut butter, or as needed to thicken sauce

Directions

Fill a large saucepan with water, and drop in the oxtail pieces, onion, garlic, salt, and pepper. Bring to a boil, and simmer for 2 hours over medium-low heat, skimming the foam occasionally, until the oxtail meat is very tender and the broth is reduced to 3 cups.

Stir in the eggplant, bok choy, and green beans, and simmer for about 20 minutes, until the vegetables are tender.

Just before serving, place the peanut butter in a small bowl and thin with 1 or 2 tablespoons of broth. Stir until smooth and add to the stew.

Chocolate Peanut Supreme

Ingredients

1/2 cup chunky peanut butter
1/3 cup butter or margarine,
melted
1 1/2 cups graham cracker
crumbs
1/2 cup sugar
1 (5.9 ounce) package instant
chocolate pudding mix
3 cups cold milk
1 (12 ounce) container frozen
whipped topping, thawed
1 cup chopped peanuts

Directions

In a bowl, combine peanut butter and butter. Stir in cracker crumbs and sugar; mix well. Press into a greased 13-in. x 9-in. x 2-in. dish. Prepare pudding with milk according to package directions; spoon over crust. Spread with whipped topping; sprinkle with peanuts. Cover and refrigerate for at least 1 hour or until set. Refrigerate leftovers.

Uncle Mac's Peanut Butter and Jelly Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons fruit preserves, any
flavor

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together peanut butter, sugar, egg, and vanilla until well blended. Drop by teaspoonfuls onto ungreased cookie sheets. Use a fork to make a criss-cross pattern on the top. Make a small hole in the top of each cookie using the handle of a wooden spoon. Fill the holes with preserves.

Bake for 8 to 11 minutes in preheated oven. Allow to cool for a couple of minutes on the cookie sheets before transferring to wire racks to cool completely.

Thai Shrimp and Noodles

Ingredients

1 pound cooked medium shrimp, peeled and deveined
1/3 cup Italian salad dressing
8 ounces uncooked angel hair pasta
1/4 cup chicken broth
2 tablespoons minced fresh cilantro
2 tablespoons chunky peanut butter
1 tablespoon honey
1 tablespoon soy sauce
1 teaspoon minced fresh gingerroot
1/2 teaspoon crushed red pepper flakes
1 cup julienned carrots
1 cup chopped green onions
2 tablespoons vegetable oil
1 tablespoon sesame oil

Directions

In a large resealable plastic bag, combine shrimp and salad dressing. Seal bag and turn to coat; refrigerate for at least 15 minutes. Meanwhile, cook pasta according to package directions.

In a small bowl, combine the broth, cilantro, peanut butter, honey, soy sauce, ginger and pepper flakes; set aside. In a large skillet, saute carrots and onions in vegetable and sesame oils for 2-3 minutes or until crisp-tender.

Drain shrimp and discard marinade. Add shrimp to vegetables; cook for 2-3 minutes or until heated through. Drain pasta and place in a large bowl. Add shrimp mixture and peanut butter mixture; toss to coat.

Crunchy Peanut Butter Swirl Brownies

Ingredients

1 (3 ounce) package cream cheese, softened
1/3 cup peanut butter
1/4 cup white sugar
1 egg
1/2 cup chopped peanuts
1 (19.8 ounce) package brownie mix
2 tablespoons water
1/2 cup vegetable oil
2 eggs

Directions

Heat oven to 350 degrees F (175 degrees C). Grease bottom of one 13x9 inch pan.

In a small bowl blend the cream cheese, peanut butter, white sugar and 1 egg. Beat at medium speed until smooth. Stir in peanuts and set aside.

In a large bowl combine the brownie mix, water, oil and 2 eggs. Beat for fifty strokes with a wooden spoon.

Spread half of the batter into the prepared pan. Drop filling by tablespoonfuls over brownie batter. Spoon remaining batter over filling. Pull a knife through the batter in wide curves, turn pan and repeat for a marbled effect.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool completely and cut into bars. Store tightly covered in the refrigerator.

Double Peanut Butter Cake

Ingredients

1/2 cup creamy peanut butter
1/4 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk

FROSTING:

1/3 cup chunky peanut butter
3 tablespoons butter or margarine,
softened
3 cups confectioners' sugar
1/4 cup milk
1 1/2 teaspoons vanilla extract

Directions

In a mixing bowl, cream peanut butter, butter and sugar. Add eggs; mix well. Combine flour, baking powder and salt; add alternately with milk to creamed mixture. Mix well. Pour into a greased 9 in. square baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. For frosting, cream peanut butter and butter. Add sugar, milk and vanilla; mix until smooth. Frost cake.

Ice Cream Supreme

Ingredients

1 cup chocolate chips
1/3 cup creamy peanut butter
3 cups crispy rice cereal
1/2 gallon vanilla ice cream,
softened

Directions

In a saucepan, melt chocolate and peanut butter together. Add cereal; mix until coated. Spread on waxed paper to cool. Reserve 3/4 cup; combine remaining mixture with ice cream. Spread in a springform pan; top with remaining cereal mixture. Freeze 4 hours or overnight. Recipe can be doubled.

Triple Layer Cookie Bars

Ingredients

1/2 cup butter
1 1/2 cups graham cracker
crumbs
7 ounces flaked coconut
14 ounces sweetened condensed
milk
12 ounces semisweet chocolate
chips
1/2 cup creamy peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In one 13x9 inch baking dish, melt the butter. Sprinkle the graham cracker crumbs over the melted butter . Top with the coconut, then the sweetened condensed milk and bake for 25 minutes or until golden brown.

In a saucepan over low heat melt the chocolate chips and peanut butter together. Stir until creamy and pour over the baked bars. Let cool thoroughly then cut into bars. Garnish with more flaked coconut. Store bars in an airtight container.

Double Chip Meringue Bars

Ingredients

1 cup butter or margarine, melted
1/2 cup sugar
1/2 cup packed brown sugar
2 egg yolks
1 teaspoon water
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1 cup peanut butter chips
TOPPING:
2 egg whites
1 cup packed brown sugar

Directions

In a mixing bowl, cream butter and sugars. Beat in the egg yolks, water and vanilla; mix well. Combine the next four ingredients; gradually add to creamed mixture. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chips and pat lightly.

For topping beat egg whites in a mixing bowl on medium speed until soft peaks form. Gradually add brown sugar 2 tablespoons at a time, beating on high until stiff peaks form. Spread evenly over chips. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Cut into bars. Store in the refrigerator.

Peanut Butter Bread II

Ingredients

2 1/4 cups whole wheat flour
1/3 cup white sugar
2 teaspoons baking powder
1 teaspoon salt
1 cup peanut butter
1 tablespoon vegetable oil
1 egg, beaten
1 cup skim milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, sift together flour, sugar, baking powder and salt. Use a fork to blend in peanut butter and oil. Add egg and milk; mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Spicy Sweet Potato Soup

Ingredients

1/2 cup sour cream
1 teaspoon grated lime zest
2 large sweet potatoes, peeled and cubed
1 tablespoon butter
1 onion, sliced
2 cloves garlic, sliced
4 cups chicken stock
1/2 teaspoon ground cumin
1/4 teaspoon crushed red pepper flakes
2 tablespoons grated fresh ginger root
1/4 cup smooth peanut butter
1 lime, juiced
2 tablespoons chopped fresh cilantro
salt to taste
1 large roma (plum) tomato, seeded and diced

Directions

In a small bowl, stir together the sour cream and lime zest. Set aside in the refrigerator to allow the flavors to blend.

Melt butter in a large pot over medium heat. Add onion and garlic, and cook for about 5 minutes, until softened. Add sweet potatoes, and chicken stock. Season with cumin, chili flakes and ginger. Bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes, until potatoes are tender.

Puree the soup using an immersion blender or regular blender. If using a counter top blender, puree in small batches, filling the blender just a bit past half way to avoid spillage. Whisk peanut butter into the soup, and heat through. Stir in lime juice, and salt.

Ladle into warm bowls, and top with a dollop of the reserved sour cream, a few pieces of diced tomato, and a sprinkle of cilantro.

EAGLE BRAND® Peanut Butter Fudge

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/2 cup Jif® Creamy Peanut
Butter
2 (6 ounce) packages white
chocolate squares or white baking
bars, chopped
3/4 cup chopped peanuts
1 teaspoon vanilla extract

Directions

In heavy saucepan, heat sweetened condensed milk and peanut butter over medium heat until just bubbly, stirring constantly. Remove from heat. Stir in white chocolate until smooth. Immediately stir in peanuts and vanilla.

Spread evenly into wax paper lined 8-or 9-inch square pan. Cool. Cover and chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper. Sprinkle with additional chopped peanuts if desired. Cut into squares. Store leftovers covered in refrigerator.

Chocolate Peanut Butter Bars III

Ingredients

1 1/2 cups all-purpose flour
2/3 cup packed brown sugar
1/2 cup butter, melted
2 egg yolks
2/3 cup semisweet chocolate chips
1 1/4 cups confectioners' sugar
1 cup peanut butter
1/4 cup butter, melted
1 teaspoon vanilla extract
1 tablespoon milk
1/3 cup semisweet chocolate chips
1 tablespoon shortening

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the flour, brown sugar, 1/2 cup of butter and the egg yolks. Mix together by hand until everything is well blended, and the mixture is crumbly. Press evenly into a 9x13 inch pan.

Bake for 12 to 15 minutes in the preheated oven, until light gold.

As soon as the crust comes out of the oven, sprinkle the 2/3 cup of chocolate chips onto it. Return to the oven for 1 to 2 minutes. Take out of the oven and spread the melted chocolate chips over the crust. Set aside.

In a medium bowl, mix together the confectioners' sugar, peanut butter, 1/4 cup of margarine, and vanilla. Then stir in the milk. Crumble the peanut butter mixture over the chocolate layer. Press down lightly. In a medium saucepan, combine the 1/3 cup chocolate chips and the shortening. Cook over low heat, stirring occasionally until melted. Drizzle over the peanut butter layer and refrigerate until set, about 3 to 4 hours. Cut into 2x 1 1/2 inch bars

Peanut Butter Frosting

Ingredients

1 cup packed brown sugar
3 tablespoons butter
1/4 cup heavy cream
1 teaspoon vanilla extract
3 tablespoons peanut butter, or to taste
2 cups confectioners' sugar

Directions

Combine brown sugar, butter, cream, vanilla, and peanut butter in a large sauce pan. Bring to a boil over medium-high heat, stirring frequently. Remove from heat and add confectioners' sugar and mix well. Pour over a cooled cake and spread frosting quickly.

Puppy Chow II

Ingredients

1 (17.5 ounce) package crispy
corn cereal squares
1/2 cup butter
1 cup semisweet chocolate chips
1 cup peanut butter
1/3 cup confectioners' sugar for
decoration

Directions

Put cereal in a large mixing bowl. Melt the butter or margarine, chocolate chips and peanut butter together. Pour over cereal and stir gently. Let cool.

Once cool place coated cereal in a large bag add some confectioners' sugar and shake until coated.

Peanut Butter Fruit Dip

Ingredients

1 cup vanilla yogurt
1/2 cup peanut butter
1/8 teaspoon ground cinnamon
1/2 cup whipped topping
Assorted fresh fruit

Directions

In a bowl, combine the yogurt, peanut butter and cinnamon; mix well. Fold in the whipped topping. Refrigerate until serving. Serve with fruit.

Chocolate Fudge Cupcakes with Peanut Butter

Ingredients

Cupcakes

1 (19.5 ounce) package
PillsburyB® Brownie Classics
Traditional Fudge Brownie Mix
2 eggs
1/2 cup CriscoB® All-Vegetable
Oil
1/4 cup water
1 1/2 cups semi-sweet chocolate
chips

Frosting

1 (12 ounce) container
PillsburyB® Vanilla FunfettiB®
Frosting
3/4 cup JifB® Creamy Peanut
Butter

Directions

Heat oven to 350 degrees F. Position a rack in the middle of the oven. Line 18 regular muffin cups with paper cupcake liners.

Mix brownie mix, eggs, oil and water in a medium mixing bowl until well blended. Fill the muffin cups half full with brownie batter. Place about 1 tablespoon chocolate chips in the center of the batter.

Bake 18-20 minutes or until set. Cool slightly. Remove from muffin pans and let cool completely on wire racks.

Stir together frosting and peanut butter in a medium bowl. Spread over top of cooled cupcakes. Using the container of sprinkles included with the frosting, decorate the top of each cupcake.

My Dad's Candy

Ingredients

1 teaspoon butter
2 cups white sugar
1 cup whole milk
2 tablespoons peanut butter
1 teaspoon vanilla extract

Directions

Butter a shallow baking dish or cookie sheet generously, and set aside.

In a cast-iron pot or heavy saucepan, stir together the sugar and milk. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat, and stir in the peanut butter until smooth, then stir in the vanilla. Pour onto the prepared pan, and refrigerate for about 45 minutes. Break into pieces when cooled.

Peanut Butter and Chocolate Peanut Butter Cup

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
1 cup white sugar
3/4 cup packed brown sugar
1 cup peanut butter chips
1 cup semisweet chocolate chips
3 eggs
2 tablespoons vanilla extract
1 cup chopped peanut butter cups

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda and salt; set aside. In the microwave or in a bowl over a pan of simmering water, melt the chocolate and peanut butter chips, stirring occasionally until smooth. Set aside.

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time then stir in the vanilla. Stir in the melted chips until well blended then stir in the sifted dry ingredients. Finally, fold in the chopped peanut butter cups. Drop by tablespoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Peanut Butter Pudding Cookies

Ingredients

1 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 (3.9 ounce) package instant
chocolate pudding mix
1 3/4 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and instant pudding mix; stir into the creamed mixture. Fold in the peanut butter chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peter Pan Cookies

Ingredients

1/2 teaspoon salt
1 cup peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 tablespoon milk
2 cups sifted all-purpose flour
1 teaspoon baking soda
1 cup shortening

Directions

Preheat oven to 325 degrees F (170 degrees C).

Combine shortening, salt, and peanut butter and mix well. Add sugars gradually and cream thoroughly. Add beaten eggs and milk. Mix well.

Sift flour with soda and add to first mixture, blending well.

Drop from teaspoon on greased baking sheet. Press with fork or fancy glass. Bake 15-20 minutes

Very Cranberry Chocolate Chip Cookies

Ingredients

1/4 cup brown sugar
1/8 cup honey
1/8 cup butter
1/8 cup natural peanut butter
1/2 banana, mashed
1 teaspoon vanilla extract
5/8 cup whole wheat flour
1/8 cup oat bran
1/2 cup rolled oats
1/4 teaspoon baking soda
1/8 teaspoon salt
1 pinch pumpkin pie spice
1/2 cup dried cranberries
1/2 cup semisweet chocolate chips
2 tablespoons sunflower seeds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the brown sugar, honey, butter and peanut butter until smooth. Stir in the banana and vanilla. Combine the whole wheat flour, oat bran, oats, baking soda, salt and pumpkin pie spice in a separate bowl. Stir the dry ingredients into the wet ingredients until it forms a smooth dough. Mix in the cranberries, chocolate chips and sunflower seeds. Drop by spoonfuls onto an ungreased baking sheet.

Bake for 10 to 12 minutes in the preheated oven, until cookies are lightly browned at the edges.

No Bake Peanut Butter Cookies II

Ingredients

1 cup white sugar
1 cup white corn syrup
1 teaspoon vanilla extract
2 cups peanut butter
4 1/2 cups crisp rice cereal

Directions

Cook over medium heat the white sugar and the corn syrup for one minute. Remove from heat and add the vanilla, peanut butter and crispy rice cereal.

Drop by teaspoons onto wax paper. The cookies will be slightly soft when done.

Cookie Pizza

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup peanut butter
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Beat in egg and vanilla. Stir in flour until blended.

Spread dough onto a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with marshmallows and chocolate chips. Bake 5-6 minutes longer or until lightly browned.

Peanut Butter and Bran Cookies

Ingredients

1 cup butter, melted
3/4 cup packed brown sugar
3/4 cup white sugar
1 teaspoon vanilla extract
1 cup peanut butter
2 eggs, beaten
1 1/4 cups all-purpose flour
1 cup wheat bran
3/4 cup rolled oats
2 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, beat together the butter, brown sugar, white sugar, vanilla, peanut butter and eggs. In a separate bowl, mix the flour, bran, oats, and baking soda. Stir the flour mixture into the butter mixture until smooth. Drop by rounded teaspoons onto an ungreased cookie sheet.

Bake for 15 to 18 minutes in the preheated oven. Remove to a rack to cool.

Kare Kare Pata (Oxtail Stew)

Ingredients

4 1/2 pounds beef oxtails
3 cups water
2 beef bouillon cubes
1/2 pound bok choy, chopped
1/2 pound long beans, cut into bite-sized pieces
1/2 pound eggplant, cubed
2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 teaspoon achiote powder
3 tablespoons smooth peanut butter

Directions

Combine the oxtails and water in a large pot; bring to a boil, reduce heat to medium-low, and simmer at least 2 hours.

Skim as much fat from the top of the liquid as possible. Crumble the beef bouillon cubes into the liquid and allow to dissolve. Remove the meat from the broth and set aside. Add the bok choy, long beans, and eggplant to the broth and simmer until tender.

While the vegetables simmer in the broth, heat the olive oil in a large pot over medium heat. Cook and stir the onion and garlic in the hot oil until tender. Stir the achiote powder into the mixture to add a little color. Add the peanut butter and stir until it's melted into the mixture. Add about half the broth to the pot; bring to a simmer for 5 minutes. Add the oxtails and cook another 5 minutes before adding the remaining broth with the vegetables. Serve hot.

Peanut Butter Cup Bars

Ingredients

10 graham crackers
2/3 cup butter, melted
2 cups confectioners' sugar
1 cup crunchy peanut butter
2 cups semisweet chocolate chips

Directions

Line the bottom of a 10x15 inch jellyroll pan with graham crackers. In a medium bowl, cream together the butter, confectioners' sugar and peanut butter until smooth. Spread over the graham crackers, and chill until firm, about 15 minutes.

Melt chocolate chips in a bowl over simmering water or in the microwave oven, stirring frequently. Spread over the layer of chilled peanut butter mixture. Refrigerate until firm, then cut into squares. These keep well placed between sheets of waxed paper in an air-tight container in the fridge.

Crispy Pretzel Bars

Ingredients

1 cup sugar
1 cup light corn syrup
1/2 cup peanut butter
5 cups crisp rice cereal
2 cups pretzel sticks
1 cup plain M&M's

Directions

In a large microwave-safe bowl, combine the sugar and corn syrup. Microwave on high for 3 minutes or until sugar is dissolved. Stir in peanut butter until blended. Add the cereal, pretzels and M&M's; stir until coated. Press into a greased 15-in. x 10-in. x 1-in. pan. Cut into bars.

Bolas de Mani (Peanut and Plantain Balls)

Ingredients

4 green plantains, peeled, and cut into 1-inch pieces
1 teaspoon salt
1 cup chunky peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Place plantain chunks and salt into a saucepan, and add water to cover plantains. Bring to a boil over high heat, then reduce heat to medium, and simmer until a fork will easily pierce the plantains, about 20 minutes. Reserve 1/4 cup of the cooking water, then drain the plantains. Allow to steam for a few minutes.

Mash the plantain with the peanut butter and reserved water until fine. Allow to cool until you can handle it, then roll into 24 golf ball-sized pieces. Place onto prepared baking sheet.

Bake in preheated oven until the balls firm up, and turn golden brown, about 45 minutes.

Tiger Butter Candy

Ingredients

1 pound white confectioners' coating, cut into pieces
1/2 cup chunky peanut butter
1/2 cup semisweet chocolate chips
4 teaspoons half-and-half cream

Directions

In a microwave-safe bowl, heat coating and peanut butter on medium for 3-4 minutes or until melted; mix well. Pour onto a foil-lined baking sheet coated with nonstick cooking spray; spread into a thin layer. In another microwave-safe bowl, heat chips and cream on high for about 30 seconds or until chips are soft; stir until smooth. Pour and swirl over peanut butter layer. Freeze for 5 minutes or until set. Break into small pieces.

Peanut Butter Fudge II

Ingredients

3 cups white sugar
3/4 cup butter
2/3 cup evaporated milk
1 (10 ounce) package peanut
butter chips
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla extract

Directions

Spray a 9x13 inch baking pan with vegetable spray.

In a heavy 4 quart sauce pan, combine sugar, milk, and butter or margarine. Heat to a full boil, stirring constantly. Boil for 5 minutes over medium heat, stirring constantly.

Remove from heat, and add peanut butter chips; stir until chips have melted. Mix in marshmallow cream and vanilla until well blended. Pour into prepared pan. Cool. Cut into pieces and enjoy.

Peanut Butter Crunchies

Ingredients

1/4 cup margarine
1/2 cup peanut butter
3/4 cup white sugar
1 egg, beaten
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups crispy rice cereal squares

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, peanut butter and sugar until smooth. Beat in the egg. Combine the flour, baking powder and salt; stir into the peanut butter mixture. Crush the cereal squares and stir into the dough until well blended. Roll tablespoons of dough into balls and place them 2 inches apart onto the prepared cookie sheets. Flatten slightly using a fork and making a criss cross pattern. Dip the fork in sugar to prevent sticking.

Bake for 8 to 10 minutes in the preheated oven, or until the bottoms are lightly browned. Let stand on the cookie sheet for 1 minute before removing to wire racks to cool completely.

Chunky Peanut Butter Cookies

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 1 cup creamy peanut butter
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 cup quick-cooking oats
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup semisweet chocolate chips
- 1 cup raisins
- 1 cup dry roasted peanuts, chopped
- 1 cup flaked coconut

Directions

In a large mixing bowl, cream butter and sugars. Beat in peanut butter. Add eggs, one at a time, beating well after each addition. Combine the flour, oats, baking powder, salt and baking soda; gradually add to creamed mixture. Stir in the chocolate chips, raisins, peanuts and coconut.

Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until golden brown. Cool for 2 minutes before removing to wire racks.

School Cafeteria Peanut Butter Cookies

Ingredients

10 pounds shortening
10 pounds white sugar
8 pounds brown sugar
40 eggs
10 pounds peanut butter
14 pounds all-purpose flour
3/4 cup baking soda
5 teaspoons salt

Directions

Preheat a convection oven to 325 degrees F (165 degrees C). See note for non-convection oven. Line baking sheets with parchment paper.

In a large bowl, cream together the shortening, white sugar and brown sugar until smooth. Mix in peanut butter until well blended. Scrape down the sides of the bowl with a plastic scraper between additions. Add eggs 5 or 6 at a time, mixing well after each addition. Scrape down bowl, and mix for a minute. Combine the flour, baking soda and salt; gradually mix into the dough until fully incorporated. Scrape down the sides of the bowl one more time, and be sure the bottom has mixed evenly.

Scoop out dough using an ice cream scoop, or roll into 2 inch balls. Place cookies 3 inches apart on the prepared baking sheets. Press down lightly with a fork to make a criss-cross pattern.

Bake for 7 minutes in the preheated oven, until the edges are lightly toasted. Allow cookies to cool on the baking sheet for at least 5 minutes so they do not crumble.

Spaghetti With Peanut Butter Sauce

Ingredients

1/2 cup creamy peanut butter
1/3 cup hot water
1 tablespoon light soy sauce
1 clove crushed garlic
1/3 cup heavy whipping cream
1 teaspoon sesame oil
1 dash chili sauce
12 ounces spaghetti
3 teaspoons chopped fresh cilantro

Directions

Place the peanut butter in a small glass, and add the hot water; stir with a fork until smooth. Mix in soy sauce, garlic, cream, sesame oil, chili sauce until smooth. Set aside.

Cook pasta in a large pot of boiling water until done. Drain well.

Place the drained pasta in a bowl. Stir the reserved peanut butter mixture together again; add to the cooked pasta. Toss all together, and garnish with cilantro.

Peanut Butter and Jelly Sandwich Cookies

Ingredients

1/2 cup SMUCKER'S® Natural Peanut Butter or JIF® Peanut Butter
1/3 cup unsalted butter
1/2 cup packed light brown sugar
1/4 cup honey
1 large egg
2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 1/2 cups SMUCKER'S® Strawberry or Grape Jelly

Directions

Mix peanut butter, sugar, butter, honey and egg.

In a separate bowl, whisk together flour, salt and baking powder; add to the peanut butter mixture and mix well.

Divide the dough into 4 equal portions. Wrap each portion in plastic wrap or waxed paper and refrigerate 2 hours or overnight.

Remove portions from refrigerator and place each portion between 2 sheets of plastic wrap or waxed paper. Roll each portion into a 'sheet' about 1/8-inch thick. (Refrigerate dough again if it becomes too soft to handle).

Preheat oven to 350 degrees. Using a drinking glass or cookie cutter, cut dough into circles. Using a smaller drinking glass or cookie cutter, cut smaller circles or 'windows' in half the circles. Transfer cookies to non-stick baking sheet, leaving 1/2 inch between them.

Bake all cookies 5 to 6 minutes or until they're just starting to brown. Using a spatula, transfer the cookies to a cooling rack. When cookies have cooled, spread jelly on the plain cookie and top with the "window" cookies.

Grandpa's Peanut Butter Fudge

Ingredients

2 cups brown sugar
2 cups white sugar
1 cup milk
1 1/2 cups creamy peanut butter
1 tablespoon margarine
1 1/4 teaspoons vanilla extract

Directions

Mix brown and white sugar with the milk in large pot; bring mixture to a boil. Stir in peanut butter, reduce heat to medium and bring the mixture back to boil (stirring constantly). Remove the pot from heat when a drop of the mixture forms a ball in a glass of cold water.

Stir margarine and vanilla into the mixture; stir vigorously until the fudge hardens. (Always stir in same direction.) Pour fudge onto buttered plates or waxed paper. Let cool and cut into 1 inch pieces.

Mock Babe Ruth Bars

Ingredients

4 cups quick cooking oats
1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup semisweet chocolate chips
1/3 cup creamy peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Combine the oats, butter or margarine, white sugar and brown sugar and press into the bottom of the prepared pan.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Melt the chocolate chips and peanut butter together over low heat. Spread over the top of the baked oatmeal mixture. Cool and cut into squares.

Deb's Millionaire Cake

Ingredients

1 (18.25 ounce) package moist white cake mix
1/2 cup butter
1/2 cup water
1 pound semisweet chocolate chips
1 cup peanut butter

Directions

Bake white cake mix according to package directions for one 9x13 inch cake. Using the handle of a wooden spoon, poke holes down through the warm cake to the bottom of the pan. Holes should be at approximately 1 inch intervals.

In a large saucepan over low heat, melt the butter with the water. Stir in the chocolate chips, mixing constantly until they are melted. Mix in the peanut butter, and stir until smooth. Remove from heat.

Pour the warm chocolate peanut butter mixture over the cake, smoothing the surface and gently pressing it into the poked holes. Refrigerate for 3 hours before serving.

My Grandma's Peanut Butter Fudge

Ingredients

1 cup crunchy peanut butter
1 cup marshmallow cream
2 cups white sugar
2/3 cup milk
1 teaspoon vanilla extract

Directions

Mix together the peanut butter and marshmallow cream in a bowl; set aside. Lightly grease a square glass dish with butter.

Stir together the sugar and milk in a saucepan over medium-high heat; stirring occasionally, bring to a boil at 234 degrees F (110 degrees C) and then immediately remove from heat and stir in the peanut butter mixture and the vanilla; pour into the prepared dish and allow to cool to room temperature before serving.

Peanut Chocolate Whirls

Ingredients

1/2 cup shortening
1/2 cup creamy peanut butter
1 cup sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening, peanut butter and sugar. Add egg, milk and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle. Turn onto a lightly floured surface; roll into a 16-in. x 12-in. rectangle.

Melt chocolate chips; cool slightly. Spread over dough to within 1/2 in. of edges. Tightly roll up jelly-roll style, starting with a long side. Wrap in plastic wrap. Refrigerate for up to 30 minutes.

Unwrap and cut into 1/4-in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Peanut Butter Chip Cookies I

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 cup butter flavored shortening
1 cup white sugar
1/2 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 2/3 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together dry ingredients with a whisk. Cream sugars, shortening, and vanilla. Add eggs, one at a time. Beat well. Stir in chips. Gradually add dry mixture, mixing well.

Drop by spoonful onto ungreased cookie sheet. Bake for 8 to 10 minutes. Remove from pan to cool. Enjoy!

Peanut Butter No-Bakes

Ingredients

1/2 cup packed brown sugar
1/2 cup peanut butter
1/4 cup evaporated milk
2 1/2 cups crispy rice cereal

Directions

In a medium saucepan, stir together brown sugar, peanut butter and evaporated milk. Bring to boil, stirring constantly, until brown sugar is dissolved and peanut butter is melted.

Remove from heat. Stir in crisp rice cereal. Drop by rounded teaspoons onto waxed paper or foil. Cool until firm.

Peanut Butter Cream Pie

Ingredients

1/2 (8 ounce) package cream cheese
1 cup confectioners' sugar
1/3 cup smooth peanut butter
1 cup frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1/4 cup finely chopped peanuts

Directions

Whip the cream cheese until soft and fluffy. Beat in the sugar and peanut butter.

Fold whipped topping into the peanut butter mixture. Pour filling into the pie shell. Sprinkle pie with chopped peanuts. Chill until firm.

Chocolate Covered Easter Eggs

Ingredients

1/2 cup butter, softened
1 teaspoon vanilla extract
1 (8 ounce) package cream cheese, softened
2 1/2 pounds confectioners' sugar
1 cup creamy peanut butter (optional)
1 cup flaked coconut (optional)
1 cup unsweetened cocoa powder (optional)
2 cups semisweet chocolate pieces
2 tablespoons shortening or vegetable oil (optional)

Directions

In a large bowl, mix together the butter, vanilla, and cream cheese. Stir in confectioners' sugar to make a workable dough. For best results, use your hands for mixing.

Divide the dough into four parts. Leave one of the parts plain. To the second part, mix in peanut butter. Mix coconut into the third part, and cocoa powder into the last part. Roll each type of dough into egg shapes, and place on a waxed paper lined cookie sheet. Refrigerate until hard, at least an hour.

Melt chocolate chips in a heat-proof bowl over a pan of simmering water. Stir occasionally until smooth. If the chocolate seems too thick for coating, stir in some of the shortening or oil until it thins. Dip the chilled candy eggs in chocolate, and return to the waxed paper lined sheet to set. Refrigerate for 1/2 hour to harden.

No Bake Cookies V

Ingredients

2 cups white sugar
1/4 cup unsweetened cocoa powder
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract
1 pinch salt
1/2 cup chunky peanut butter
3 cups quick cooking oats

Directions

In a saucepan over medium heat, combine the sugar, cocoa, milk and margarine. Bring to a boil, stirring occasionally. Boil for 1 minute, then remove from heat and stir in the vanilla, salt, peanut butter and oats.

Drop by rounded spoonfuls onto waxed paper. Allow cookies to cool for at least 1 hour. Store in an airtight container.

Double Chocolate Mint Cookies

Ingredients

2 1/2 cups butter, softened
4 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 teaspoon peppermint extract
4 cups all-purpose flour
1 1/2 cups unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together, butter, sugar and eggs. Mix in remaining ingredients. Blend well.

Drop by teaspoonful onto a cookie sheet. Bake at 350 degrees F (175 degrees C) for 8-9 minutes. Cookies will be soft. Cool about 1 minute on cookie sheet then remove to a wire rack to cool completely.

Recipe Variation: For a different flavor, omit peppermint extract and use a total of 2 teaspoons of vanilla. Also substitute peanut butter flavored chips for the chocolate chips.

Protein Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1 cup packed brown sugar
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/3 cup water
1 1/2 cups all-purpose flour
1 cup powdered protein supplement
1 teaspoon baking soda
1/2 teaspoon salt
1 1/3 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, peanut butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and water. Combine the flour, protein powder, baking soda and salt; stir into the creamed mixture. Fold in chocolate chips. Drop dough by heaping spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mable's Potato Cookies

Ingredients

1 baking potato
4 cups confectioners' sugar
1 cup peanut butter

Directions

Boil unpeeled potato until soft. Let cool slightly then peel and mash.

Stir in confectioners' sugar into the mashed potato and mix until stiff. On a piece of waxed paper or plastic wrap roll out potato mixture into 1/4 inch thick rectangle. Spread peanut butter over entire area (adjust thickness to suit taste). Roll up jellyroll-fashion wrap with plastic wrap and refrigerate for few hours. Cut into slices to serve.

Peanut Butter Haystacks

Ingredients

1 cup butterscotch chips
1/2 cup peanut butter
1/2 cup salted peanuts
2 cups chow mein noodles

Directions

Melt butterscotch chips and peanut butter on top of a double boiler, or in a microwave. Blend together.

Stir peanuts and noodles gently into the melted peanut butter mixture.

Drop dough by forkfuls onto waxed paper. Cool until set.

Ingredients

10 slices bacon
8 (1 ounce) squares semisweet chocolate, or more if needed, chopped
2 bananas, peeled
5 tablespoons smooth peanut butter, divided

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Cut each slice into 1-inch pieces while still warm, and set aside.

Melt $\frac{2}{3}$ of the chocolate in the top of a double boiler over barely simmering water, stirring to melt the chocolate. (Do not let water or steam drip into the chocolate or it will seize up.) Bring the chocolate up to no more than 110 degrees F (43 degrees C), measuring with a thermometer. Stir in the reserved chopped chocolate, remove from the heat, and stir off the heat until the temperature of the chocolate comes down to 88 to 90 degrees and most of the chocolate pieces have melted. Remove any unmelted pieces, and hold the chocolate over warm water at this temperature for dipping.

Slice the bananas into 1-inch pieces, and cut each piece down the center to make half moons. Spread the bottom of each half moon with about $\frac{1}{2}$ teaspoon of peanut butter. Stick the banana piece, peanut butter side down, onto a square of bacon, and skewer the banana and bacon together with a toothpick.

Dip the banana and bacon treats into the melted chocolate until completely covered; place dipped treats onto waxed or parchment paper until cool and set. Refrigerate leftovers.

Scrumptious Chocolate Cake

Ingredients

1/2 cup margarine
1/2 cup vegetable oil
4 tablespoons unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
2 cups white sugar
1/2 cup buttermilk
2 eggs
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon baking soda

1/2 cup margarine
4 tablespoons unsweetened cocoa powder
5 tablespoons milk
1 1/2 teaspoons vanilla extract
4 cups confectioners' sugar
1 cup crunchy peanut butter

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1/2 cup margarine, oil, 4 tablespoons cocoa and water. Bring to a boil over medium high heat, stirring often. Set aside.

In a large bowl, sift together the flour and sugar. Make a well in the center, and pour in the cocoa mixture. Stir until smooth. Mix in the buttermilk, 2 teaspoons vanilla, cinnamon, baking soda and eggs.

Pour batter into prepared pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool slightly before frosting.

For the Frosting: In a large saucepan, combine 1/2 cup margarine, 4 tablespoons cocoa and 5 tablespoons milk. Bring to a boil, stirring often. Remove from heat. Stir in confectioners' sugar, peanut butter and 1 1/2 teaspoons vanilla. Beat until the icing is blended. Pour over warm cake.

Potato Candy

Ingredients

2 tablespoons mashed cooked potatoes
1 tablespoon butter
1 teaspoon milk
1/2 cup confectioners' sugar
1 cup peanut butter

Directions

Mix together potatoes, butter or margarine, and milk. Add enough confectioners' sugar to make a stiff dough.

Roll out on a flat surface sprinkled with powdered sugar. Spread on a layer of peanut butter and roll up. Chill and slice.

Chocolate Peanut Butter Chews

Ingredients

3/4 cup honey
1 tablespoon molasses
1 cup peanut butter
1 cup semisweet chocolate chips
10 large marshmallows
3 cups crispy rice cereal
1 cup salted peanuts

Directions

In a large saucepan over medium heat, combine the honey, molasses and peanut butter. Bring to a boil, then remove from heat and stir in the chocolate chips and marshmallows until melted. Mix in the rice cereal and peanuts. Pat firmly into a greased 9x9 inch baking dish. Cool and cut into bars.

Chocolate Peanut Butter Pie III

Ingredients

1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1 cup semisweet chocolate chips
1/4 cup peanut butter
1 (9 inch) pie shell

Directions

Bake pie crust according to directions on package. Allow to cool.

Beat Cream Cheese until smooth. Add whipped topping, chocolate chips and peanut butter. Mix until well blended.

Spoon into baked pie shell. Refrigerate for one hour.

Hot Fudge Ice Cream Bar Dessert

Ingredients

1 (16 ounce) can chocolate syrup
3/4 cup peanut butter
19 ice cream sandwiches
1 (12 ounce) container frozen
whipped topping, thawed
1 cup salted peanuts

Directions

Pour the chocolate syrup into a medium microwave safe bowl and microwave 2 minutes on high. Do not allow to boil. Stir peanut butter into hot chocolate until smooth. Allow to cool to room temperature.

Line the bottom of a 9x13 inch dish with a layer of ice cream sandwiches. Spread half the whipped topping over the sandwiches. Spoon half the chocolate mixture over that. Top with half the peanuts. Repeat layers. Freeze until firm, 1 hour. Cut into squares to serve.

Granola Cereal Bars

Ingredients

1/2 cup packed brown sugar
1/2 cup creamy peanut butter
1/4 cup light corn syrup
1 teaspoon vanilla extract
2 cups old-fashioned oats
1 1/2 cups crisp rice cereal
1/4 cup miniature chocolate chips

Directions

In a microwave-safe bowl, combine the brown sugar, peanut butter and corn syrup; cover and microwave on high for 2 minutes or until mixture comes to a boil, stirring once. Stir in the vanilla; add oats and cereal. Fold in chocolate chips. Press into a 9-in. square pan coated with nonstick cooking spray. Cool and cut into bars.

SMUCKER'S® Savory Beef Stew

Ingredients

1/2 cup JIF® Creamy Peanut Butter
2 cups beef broth
2 pounds beef stew meat, cut into 1 1/2-inch cubes
Salt and pepper
2 tablespoons CRISCO® Canola Oil
1 cup chopped onion
3 cloves garlic, minced
1 cup chopped green bell pepper
1 cup chopped carrots
1 (14.5 ounce) can diced tomatoes
1/2 teaspoon dried thyme
1 bay leaf

Directions

Whisk together the peanut butter and beef broth in a medium bowl until well blended.

Season the meat with salt and pepper. Heat the oil in a large stew pot over medium heat. Add the onion, garlic, bell pepper and carrots. Saute until the onions are translucent. Add the meat and continue to cook, stirring often, until browned on all sides. Add the peanut butter mixture, tomatoes with liquid, thyme and bay leaf. Stir well. Bring to a boil. Reduce heat to low and simmer, stirring occasionally for about 1 1/2 hours or until the meat is tender.

Remove the bay leaf and discard. Season to taste with salt and pepper. Serve hot over cooked rice.

Peanut Butter Cup Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup creamy peanut butter
1 cup cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
2 1/2 cups thawed COOL WHIP
Whipped Topping, divided
1 (6 ounce) OREO Pie Crust
3 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate
1 tablespoon creamy peanut
butter

Directions

Beat cream cheese and 1/2 cup peanut butter in medium bowl until well blended. Add milk and dry pudding mix; beat 2 min. Whisk in 1 cup COOL WHIP; spoon into crust. Refrigerate until ready to use.

Meanwhile, microwave remaining COOL WHIP and chocolate in microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool completely.

Spread chocolate mixture over pudding layer in crust. Microwave remaining peanut butter in small microwaveable bowl 30 sec.; stir. Drizzle over pie. Refrigerate 4 hours or until firm.

Chocolate-Peanut Butter Candy Dessert

Ingredients

12 OREO Cookies, crushed
2 tablespoons butter, melted
1/2 cup peanut butter
2 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
2 cups thawed COOL WHIP
Whipped Topping, divided
2 tablespoons hot fudge ice
cream topping
1/4 cup candy-coated peanut
butter pieces

Directions

Mix crushed cookies and butter; press firmly onto bottom of 8-inch square pan.

Place peanut butter in large bowl. Gradually add milk, stirring with wire whisk until well blended. Add dry pudding mixes. Beat 2 min. or until well blended. (Mixture will be thick.) Stir in 1 cup of the whipped topping. Spread onto prepared crust; top evenly with remaining 1 cup whipped topping.

Refrigerate 3 hours or until set. When ready to serve, microwave fudge topping as directed on package; drizzle over dessert. Sprinkle with candies. Store leftovers in refrigerator.

Deluxe Chocolate Marshmallow Bars

Ingredients

3/4 cup butter or margarine,
softened
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons baking cocoa
1/2 cup chopped nuts
4 cups miniature marshmallows
TOPPING:
1 1/3 cups semisweet chocolate
chips
3 tablespoons butter or margarine
1 cup peanut butter
2 cups crisp rice cereal

Directions

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased 15-in. x 10-in. x 1-in. pan. Bake at 350 degrees F for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool. For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars immediately. Chill.

Fudgy Buttons

Ingredients

2 tablespoons butter
1 1/2 teaspoons baking cocoa
1/2 cup confectioners' sugar
1/2 teaspoon milk
2 tablespoons creamy peanut butter

Directions

In a small saucepan, melt the butter; remove from the heat. Add cocoa and mix well. Stir in sugar. Add milk and stir until smooth. Add peanut butter and mix well. Drop by teaspoonfuls onto waxed paper; flatten tops and shape into 1-in. patties. Refrigerate until serving.

Peanut Oat Cookies

Ingredients

1 1/4 cups butter flavored
shortening
1 1/4 cups chunky peanut butter
1 1/2 cups packed brown sugar
1 cup sugar
3 eggs
4 1/2 cups old-fashioned oats
2 teaspoons baking soda
1 (11.5 ounce) package milk
chocolate chips
1 cup chopped peanuts

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Combine oats and baking soda; gradually add to creamed mixture. Stir in chocolate chips and peanuts. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Peanutty Chocolate Fudge

Ingredients

1 1/2 cups granulated sugar
2/3 cup NESTLE® CARNATION®
Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 (11 ounce) package NESTLE®
TOLL HOUSE® Peanut Butter &
Milk Chocolate Morsels
1/2 cup chopped peanuts
1 teaspoon vanilla extract

Directions

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, peanuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

South Pacific Pork Kabobs

Ingredients

1/4 cup sliced green onions
1/4 cup water
1/4 cup soy sauce
3 tablespoons sugar
1 tablespoon lemon juice
1 garlic clove, minced
1/2 teaspoon pepper
1/4 teaspoon ground ginger
1 pound pork chop suey meat
PEANUT BUTTER SAUCE:
1 teaspoon cornstarch
1/4 teaspoon garlic salt
Dash pepper
1/3 cup chicken broth
1/3 cup milk
3 tablespoons peanut butter
2 tablespoons sliced green onion

Directions

In a large resealable bag, combine the first eight ingredients; add pork. Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade. Thread the pork onto metal or soaked wooden skewers. Grill, covered, over indirect medium heat for 5-6 minutes on each side or until meat is no longer pink.

In a saucepan, combine the cornstarch, garlic salt and pepper. stir in broth until smooth. Add milk, peanut butter and onion; stir until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the kabobs.

Chocolate Peanut Butter Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
2 (4 ounce) packages single serve ready-made, fat free, chocolate pudding
1/3 cup reduced fat smooth peanut butter
1 (8 ounce) container lite frozen whipped topping

Directions

In a mixing bowl, combine pudding and peanut butter; stir until smooth. Fold in whipped topping; stir until completely blended.

Pour filling into pie crust. Freeze pie until firm. Partially thaw in refrigerator, for about 2 hours or so, before serving. You can store leftovers in the refrigerator or freezer. Leftover pie sometimes gets a little soft in the refrigerator, and doesn't hold its shape. It still tastes good, though. If you want perfect looking slices after you make the first incision, store in freezer and thaw as needed.

Butterscotch Drops

Ingredients

1 (11 ounce) package
butterscotch chips
1 cup creamy peanut butter
4 cups cornflakes cereal

Directions

In a medium saucepan over medium heat, melt butterscotch chips and peanut butter together. Remove from stove and stir in cornflakes. Drop by spoonfuls onto cookie sheets. Chill to harden.

Peanut Butter Pie III

Ingredients

3/4 cup confectioners' sugar
1/2 cup crunchy peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
1 (1.3 ounce) envelope whipped
topping mix
1 (9 inch) pie crust, baked

Directions

Mix and crumble confectioners' sugar and peanut butter. Put half into bottom of pie shell, and reserve the remainder.

Make pudding as directed, and pour over peanut butter crumbs. Mix dream whip as directed, and spread over pudding. Sprinkle the top of the pie with the remaining crumb mix. Chill and serve.

Muesli Bars II

Ingredients

1 1/2 cups honey
3/4 cup peanut butter
3/4 cup almond butter
2 teaspoons vanilla extract
1 cup semisweet chocolate chips
7 cups puffed rice cereal
1/4 cup chopped almonds
2 cups rolled oats

Directions

Grease a 9x13 inch baking dish. In a small saucepan over medium heat, combine the honey, peanut butter and almond butter. Bring to a boil, then lower the heat and simmer for 3 minutes. Remove from heat and stir in the vanilla.

In a large bowl, toss together the chocolate chips, rice cereal, almonds and rolled oats. Stir in the peanut butter mixture so everything is evenly distributed. Pack tightly into the prepared pan. Refrigerate until set. Cut into bars when cool.

Eggless Peanut Butter Cookies

Ingredients

1 cup shortening
1 cup creamy peanut butter
1 cup white sugar
1 cup packed brown sugar
1/2 cup buttermilk
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Mix the shortening, peanut butter, white sugar, brown sugar and buttermilk until smooth and fully combined.

Add the flour, baking powder, baking soda and salt to the peanut butter mixture and mix until well blended.

Drop cookies 2 inches apart on lightly greased cookie sheet. Flatten with a fork that has been dipped in flour. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

JIF® Glitter Balls

Ingredients

1 1/2 cups JIF® Peanut Butter
1/2 cup butter or margarine,
softened
1 (16 ounce) package
confectioners' sugar
1 (12 ounce) package white
chocolate chips
1 tablespoon CRISCO® All-
Vegetable Shortening
1 tablespoon Edible glitter

Directions

In a large bowl, combine JIF® Peanut Butter and butter until blended; add confectioners' sugar, 1/2 cup at a time, stirring after each addition.

Line a baking sheet with foil. Using your hands, shape peanut butter mixture into 1-inch balls. Place balls on prepared baking sheet; chill until firm, about 1 hour.

Place white chocolate and CRISCO® All-Vegetable Shortening in a large microwave-safe bowl. Microwave, stirring at 30-second intervals, until chocolate is melted and smooth, about 2 minutes.

Line baking sheet with waxed paper. Using a spoon, dip each peanut butter ball into melted chocolate, spooning chocolate over ball to coat, if necessary. Once covered, sprinkle each ball with glitter. Use multiple colors to create a festive gift.

Transfer snowballs to baking sheet. Chill 30 minutes.

Peanut Butter Cake VI

Ingredients

2 1/4 cups all-purpose flour
2 cups packed brown sugar
1 cup creamy peanut butter
1/2 cup margarine, softened
1 cup milk
3 eggs, lightly beaten
1 teaspoon vanilla extract
1 teaspoon baking powder
1 teaspoon baking soda
1 cup semisweet chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease the bottom of a 9x13 inch pan.

In a large bowl, combine flour and brown sugar. Cut in peanut butter and margarine until crumbly. Reserve 1 cup of crumb mixture. To the remaining crumb mixture, pour in milk, eggs, vanilla, baking powder and baking soda. mix well and pour into pan. Sprinkle top with reserved crumb mixture and chocolate chips.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Fudge Puddles

Ingredients

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt

1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3/4 cup pecan halves

Directions

Preheat oven to 325 degrees F (165 degrees C).

Sift together flour, baking soda and salt.

Cream butter, peanut butter and white and brown sugars. Mix in egg and 1/2 teaspoon vanilla. Stir the flour mixture into creamed mixture. Shape the dough into 48 balls, 1 inch each. Place each ball in one compartment of a mini muffin tin.

For filling, put chocolate chips in a double boiler over simmering water. Stir in milk and vanilla, mix well.

Bake for 14 to 16 minutes or until lightly browned. Remove from oven and immediately make wells in the center of each using a melon baller. Cool in pan for 5 minutes. Then carefully remove to wire racks. Using a measuring cup fill each shell with the chocolate mixture. Top with a pecan half.

Spooky Halloween Eyeballs

Ingredients

1 1/2 cups creamy peanut butter
1/2 cup butter, softened
2 1/2 cups confectioners' sugar, sifted
1 tablespoon vanilla extract
12 ounces white chocolate, chopped
2 tablespoons shortening
2 drops blue food coloring
1/2 cup miniature semisweet chocolate chips
red food coloring (optional)

Directions

Beat the peanut butter and butter with an electric mixer in a large bowl until smooth. Beat in the sugar and vanilla. Cover and refrigerate for 30 minutes. Roll chilled dough into small, eyeball-sized balls and place on 2 baking sheets lined with wax paper. Refrigerate for another 30 minutes.

Melt the white chocolate and shortening in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Dip each eyeball into the white chocolate and transfer to the waxed paper until the chocolate has set. You can chill them in the refrigerator.

Stir a few drops of blue food coloring into the remaining melted white chocolate. Make a round "iris" on the top of the cooled eyeball and press a mini chocolate chip in the center for a "pupil." For an extra spooky bloodshot eyeballs take a toothpick dipped in red food coloring and make squiggly lines on the eye.

Vegan Peanut Butter Fudge

Ingredients

2 cups packed brown sugar
1/8 teaspoon salt
3/4 cup soy milk
2 tablespoons light corn syrup
4 tablespoons peanut butter
1 teaspoon vanilla extract

Directions

Lightly grease one 9x5x2 inch pan.

In a 2-quart pot over very low heat, mix together the brown sugar, salt, soy milk, corn syrup, peanut butter and vanilla. Cook until hot and brown sugar is dissolved.

Quickly pour into pan and refrigerate. Cut into squares and store in semi-airtight container in refrigerator.

Poor Man's Sandwich

Ingredients

1 1/2 tablespoons creamy peanut butter
2 slices whole wheat bread
6 slices dill pickle
1 tablespoon thinly sliced onion
2 teaspoons mayonnaise

Directions

Spread peanut butter onto one slice of the bread. Place pickle slices and onion slices onto the peanut butter. Spread mayonnaise onto the other slice of bread, and place on top of the other piece of bread.

Udon Peanut Butter Noodles

Ingredients

1 (9 ounce) package dried udon noodles

1/2 cup chicken broth

1 1/2 tablespoons minced fresh ginger root

3 tablespoons soy sauce

3 tablespoons peanut butter

1 1/2 tablespoons honey

2 teaspoons chili oil

3 cloves garlic, minced

1 whole rotisserie chicken, skinned and boned, meat pulled into large chunks

1 red bell pepper, thinly sliced

1/4 cup green onions, chopped

1/4 cup chopped peanuts

1/4 cup chopped fresh cilantro

Directions

Bring a large pot with lightly salted water to a rolling boil. Drop the udon in a few noodles at a time and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 10 to 12 minutes. Drain; return to the pot.

While the udon noodles are cooking, whisk the chicken broth, ginger, soy sauce, peanut butter, honey, chile oil, and garlic in a saucepan over medium-high heat. Bring to a boil, whisking until the peanut butter has melted. Pour the sauce over the noodles. Add the chicken and red bell pepper; toss until the noodles are evenly coated in the sauce. Sprinkle with green onions, chopped peanuts, and cilantro to serve.

Double Peanut Snack Mix

Ingredients

4 cups sweet shredded oat cereal
1 cup peanuts
1/2 cup butter or margarine
1/2 cup JIF® Creamy Peanut Butter
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F.

In a large bowl combine cereal and peanuts.

In small saucepan heat butter or margarine, JIF® peanut butter and cinnamon over low heat until butter and JIF® are melted. Stir until blended.

Slowly pour over cereal mixture, mixing well.

Spread out in a 13 x 9 x 2-inch baking pan.

Bake in 350 degree F oven 10 to 12 minutes; stir occasionally. Cool.

Michelle's Peanut Butter Marbled Brownies

Ingredients

2 (3 ounce) packages cream cheese, softened
1/2 cup peanut butter
1/4 cup white sugar
1 egg
2 tablespoons milk

1 cup butter or margarine, melted
2 cups white sugar
2 teaspoons vanilla extract
3 eggs
3/4 cup unsweetened cocoa powder
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

In a medium bowl, beat cream cheese, peanut butter, 1/4 cup white sugar, 1 egg, and milk until smooth. Set aside.

In a large bowl, mix together melted butter, 2 cups white sugar, and vanilla. Mix in the remaining 3 eggs one at a time, beating well after each addition. Combine flour, cocoa, baking powder, and salt; mix into the batter. Stir in chocolate chips.

Remove 1 cup of the chocolate batter. Spread the remaining batter into the prepared pan. Spread the peanut butter filling over the top. Drop the reserved chocolate batter by teaspoonful over the filling. Using a knife, gently swirl through the top layers for a marbled effect.

Bake in preheated oven for 35 to 40 minutes, or until a wooden toothpick inserted near the center comes out almost clean. Cool completely, then cut into bars.

Monster Cookies I

Ingredients

6 eggs
2 1/3 cups packed brown sugar
2 cups white sugar
1/2 tablespoon vanilla extract
4 teaspoons baking soda
1 cup butter
2 2/3 cups peanut butter
9 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Cream butter and peanut butter together. Add the sugars and stir until well mixed.

Add eggs one at a time, then add vanilla.

Mix oatmeal and baking soda separately, then stir into batter.

Add chocolate chips last.

Drop by heaping teaspoons onto cookie sheets. Bake for 12-15 minutes.

Double Peanut Butter Cookies II

Ingredients

2 1/2 cups whole wheat flour
2 cups pastry flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
2 cups peanut butter
1 1/2 cups honey
3 tablespoons plain yogurt
1/2 cup peanut butter

Directions

Sift together the whole wheat flour, pastry flour, baking powder and salt, set aside. In a medium bowl, stir together the vegetable oil, 2 cups of peanut butter, honey and yogurt until smooth. Add the dry ingredients and mix by hand until well blended. Shape into a roll that is 2 inches in diameter, wrap and chill until firm.

Preheat oven to 350 degrees F (175 degrees C).

Unwrap the roll of dough, and slice into 1/4 inch slices. Place half of the cookies onto unprepared baking sheets. Spread 1/2 teaspoon of peanut butter onto the center of each cookie on the sheets, cover with the remaining cookie rounds, and seal edges tightly with a fork.

Bake for 10 to 12 minutes in the preheated oven. Remove cookies from baking sheets to cool on wire racks.

Peanut Butter Caramel Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter or margarine, softened
1 egg
20 miniature peanut butter cups, chopped
2 tablespoons cornstarch
1 (12 ounce) jar caramel ice cream topping
1/4 cup peanut butter
1/2 cup salted peanuts
TOPPING:
1 (16 ounce) container milk chocolate frosting
1/2 cup chopped salted peanuts

Directions

In a mixing bowl, combine the dry cake mix, butter and egg; beat until no longer crumbly, about 3 minutes. Stir in the peanut butter cups. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-22 minutes or until lightly browned.

Meanwhile, in a saucepan, combine cornstarch, caramel topping and peanut butter until smooth. Cook over low heat, stirring occasionally, until mixture comes to a boil, about 25 minutes. Cook and stir 1-2 minutes longer. Remove from the heat; stir in peanuts. Spread evenly over warm crust. Bake 6-7 minutes longer or until almost set. Cool completely on a wire rack. Spread with frosting; sprinkle with peanuts. Refrigerate for at least 1 hour before cutting. Store in the refrigerator.

Thai Peanut Chicken

Ingredients

2 cups uncooked white rice
4 cups water
3 tablespoons soy sauce
2 tablespoons creamy peanut butter
2 teaspoons white wine vinegar
1/4 teaspoon cayenne pepper
3 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into thin strips
3 tablespoons chopped garlic
1 1/2 tablespoons chopped fresh ginger root
3/4 cup chopped green onions
2 1/2 cups broccoli florets
1/3 cup unsalted dry-roasted peanuts

Directions

Combine the rice and water in a saucepan over medium-high heat. Bring to a boil, then reduce heat to low, cover, and simmer for 20 minutes, or until rice is tender. In a small bowl, stir together the soy sauce, peanut butter, vinegar, and cayenne pepper. Set aside.

Heat oil in a skillet or wok over high heat. Add chicken, garlic and ginger, and cook, stirring constantly, until chicken is golden on the outside, about 5 minutes.

Reduce heat to medium, and add green onion, broccoli, peanuts, and the peanut butter mixture. Cook, stirring frequently, for 5 minutes, or until broccoli is tender, and chicken is cooked through. Serve over rice.

Creamy Peanut Butter Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1/3 cup creamy peanut butter
3/4 cup whipped topping
10 peanut butter cups, divided
1 chocolate crumb crust (9 inches)

Directions

In a small mixing bowl, beat the cream cheese, sugar and peanut butter until smooth and light. Fold in the whipped topping. Coarsely chop half of the peanut butter cups; stir into cream cheese mixture.

Spoon into crust. Quarter remaining peanut butter cups; arrange over top. Refrigerate for at least 4 hours before cutting. Refrigerate leftovers.

Fruity Peanut Butter Sandwich

Ingredients

2 tablespoons chunky or creamy peanut butter
1 tablespoon raisins
1/4 cup chopped apple
1 tablespoon unsalted dry roasted peanuts
2 tablespoons strawberry jam
2 slices whole-grain bread

Directions

Spread peanut butter on one side of a slice of bread, and sprinkle with chopped apple, raisins, and peanuts. Spread jam over the remaining slice of bread, and place on top of fruit and nuts to make a sandwich.

Mrs. Sigg's Peanut Butter Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 cup creamy peanut butter
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Cream the butter, butter flavored shortening, and sugars. Add eggs and blend. Add peanut butter and vanilla. Add dry ingredients and stir until well blended.

Measure out tablespoonfuls of dough and roll into balls. Place 3 inches apart on lightly greased cookie sheets. Make criss-cross pattern with fork.

Bake in a pre-heated oven at 375 degrees F (190 degrees C) 8-10 minutes until set, but not hard. Do not overbake. Leave on sheets for 2 minutes before removing. Cool, and store in covered container.

Fat Pete's Fudge

Ingredients

2/3 cup butter
4 1/2 cups white sugar
1 (12 fluid ounce) can evaporated milk
2 (7 ounce) jars marshmallow creme
16 ounces chocolate candy (such as Hershey's®)
2 1/2 cups milk chocolate chips
2 cups peanut butter (optional)

Directions

Grease a 9x13-inch baking pan. Set aside.

Bring butter, sugar, and evaporated milk to a boil in a saucepan over medium heat. Boil for 5 to 7 minutes, then remove from heat and quickly stir in the marshmallow cream, chocolate candy, and chocolate chips, until the chocolate has melted and is fully incorporated. Pour chocolate mixture into the prepared baking pan. Dot the top of the fudge with peanut butter. Swirl a knife through the fudge and peanut butter to create a marble effect. Cover and refrigerate until firm, about 1 hour. Cut into squares for serving.

Joey's Peanut Butter Cookies

Ingredients

1 cup peanut butter
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
3 tablespoons milk
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the peanut butter, butter, white sugar, and brown sugar until well blended. Beat in the egg, milk, and vanilla one at a time. Combine the flour, baking powder, and salt; stir into creamed mixture. Roll tablespoonfuls of dough into balls. Place cookies 2 inches apart onto ungreased cookie sheets. Press each ball once with fork tines.

Bake for 8 to 10 minutes in the preheated oven, or until edges are lightly browned.

Chocolate-Peanut Butter Cookie Bars

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1/2 cup butter, melted
1/2 cup milk
6 squares BAKER'S Semi-Sweet
Chocolate, chopped, divided
1 cup PLANTERS Dry Roasted
Peanuts, divided
1 cup creamy peanut butter

Directions

Heat oven to 350 degrees F.

Line 13x9-inch pan with foil; spray with cooking spray. Beat first 4 ingredients with mixer until well blended. (Dough will be thick.) Press half onto bottom of prepared pan.

Bake 10 min. Sprinkle half each of the chopped chocolate and nuts over crust. Microwave peanut butter in small microwaveable bowl on HIGH 1 min., stirring after 30 sec.; spread over nuts. Roll remaining dough into 13x9-inch rectangle between 2 sheets of waxed paper. Peel back top layer of waxed paper; flip dough onto top of dessert. Remove remaining waxed paper. Sprinkle with remaining chocolate and nuts. Press gently into dough with spatula.

Bake 15 min. Cool 1 hour. Refrigerate 4 hours before cutting into bars.

Yummy Peanut Butter Cookies

Ingredients

1 cup margarine
1 cup peanut butter
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease two cookie sheets.

In a large bowl, cream together the margarine, peanut butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Use a wet fork dipped in sugar to make the crisscrosses on the top.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Grab a glass of milk and enjoy!

Ambrosial Bread

Ingredients

1 1/3 cups water
3/4 cup chocolate-covered crispy
peanut butter candy
1/3 cup honey
1 1/2 teaspoons salt
3 tablespoons dry milk powder
4 cups bread flour
2 3/4 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order recommended by the manufacturer. Select Sweet Bread setting or White Bread setting. Start.

Amazing Simple Thai Tofu

Ingredients

1 (14 ounce) package firm tofu,
cut into 3/4 inch cubes
1/3 cup chopped green onion
1 1/2 teaspoons olive oil
1/2 teaspoon sesame oil
1 teaspoon soy sauce
2 teaspoons grated fresh ginger
root
1/4 cup chunky peanut butter
3 tablespoons flaked coconut
sesame seeds

Directions

Heat olive oil and sesame oil in a skillet over medium-high heat. Reduce heat to medium, and cook green onions for one minute. Add tofu, and continue cooking 4 minutes more, sprinkling with soy sauce halfway through. Gently stir in the peanut butter and ginger, being careful not to break the tofu, until well incorporated.

Remove from heat, and toss in coconut. Transfer to a serving dish, and sprinkle with sesame seeds.

Chocolate Peanut Butter Brownies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 pinch salt
1/2 cup milk chocolate chips

2/3 cup peanut butter
2/3 cup confectioners' sugar
1/4 cup shortening
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup frozen whipped topping,
thawed

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, blend together the butter, 1/2 cup peanut butter, white sugar, brown sugar, egg and 1 teaspoon of vanilla until smooth. Combine the flour, baking soda and salt; stir into the sugar mixture. Spread evenly into the prepared pan.

Bake for 20 minutes in the preheated oven, until firm. Remove from the oven and sprinkle with chocolate chips. Let stand for a minute, then spread the chips to form a layer.

To make the topping, blend together the 2/3 cup peanut butter, confectioners' sugar and shortening. Gradually stir in the milk and 1 teaspoon vanilla. Gently mix in the whipped topping. Chill. When brownies and topping are both cooled, spread topping onto brownies and cut into bars.

Butter Finger Bars

Ingredients

1 cup brown sugar
1/2 cup white sugar
1 cup margarine, melted
4 cups rolled oats
2 cups semisweet chocolate chips
3/4 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the brown sugar, white sugar, melted margarine and oats until well blended. Mix in the chocolate chips. Press the mixture into a 9x9 inch pan.

Bake for 12 to 15 minutes in the preheated oven. Spread peanut butter over the top of the bars and let cool until set. Cut into squares and serve.

Babe Ruth Bars II

Ingredients

1/2 cup white sugar
1/2 cup brown sugar
1 cup corn syrup
1 cup peanut butter
6 cups cornflakes cereal
1 cup roasted Spanish peanuts
4 (1.5 ounce) bars milk chocolate
candy bars

Directions

In a medium saucepan over medium high heat, combine the white sugar, brown sugar and corn syrup. Bring the mixture to a rapid boil, then remove from heat. Stir in the peanut butter until well blended. In a large bowl, stir together the cornflakes and peanuts. Stir the peanut butter mixture into the cornflake mixture and mix until evenly distributed. Press the mixture into a greased 9x13 inch pan.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate candy, stirring frequently until smooth. Remove from heat and spread over the tops of the bars. Let cool before cutting into bars.

Double Chip Bars

Ingredients

1/2 cup butter (no substitutes)
1 1/2 cups graham cracker
crumbs
1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
1 cup peanut butter chips

Directions

Place butter in a 13-in. x 9-in. x 2-in. baking pan; place in a 350 degrees F oven until melted. Remove from the oven. Sprinkle the cracker crumbs evenly over butter. Pour milk evenly over crumbs. Sprinkle with chips; press down firmly.

Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack before cutting.

Peanut Butter Cup Cookies

Ingredients

1 cup butter, softened
2/3 cup peanut butter
1 cup sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips
2 cups chopped peanut butter cups

Directions

In a large mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in the chocolate chips and peanut butter cups.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks.

Peanut Butter Pie XVIII

Ingredients

20 fun size bars chocolate-coated
caramel-peanut nougat candy,
chopped
3 tablespoons half-and-half cream
2/3 cup creamy peanut butter
1/4 cup chocolate fudge topping
4 cups frozen whipped topping,
thawed
1 (9 inch) graham cracker crust
1 cup frozen whipped topping,
thawed
2 fun size bars chocolate-coated
caramel-peanut nougat candy,
chopped
1/4 cup chocolate syrup

Directions

In a saucepan, combine 20 fun size candy bars, half-and-half, peanut butter and chocolate fudge topping. Heat on low until candy is melted and mixture is smooth. Remove from heat and fold in the whipped topping. Pour into crust and freeze overnight.

Garnish frozen pie with additional whipped topping and chopped candy, and drizzle with chocolate syrup.

Raisin Peanut Bars

Ingredients

1 cup white sugar
1 cup butter, softened
1/4 cup molasses
1 teaspoon vanilla extract
1 egg yolk
2 cups all-purpose flour
1 cup raisins
1 cup salted peanuts
1/3 cup peanut butter
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the sugar and margarine. Stir in the molasses, vanilla and egg yolk. Add flour, mix until combined. Press dough into the bottom of a 9x13 inch baking pan. Bake for 20 to 25 minutes, until golden brown.

In a 2 quart saucepan, combine raisins, peanut butter and chocolate chips. Melt over medium-low heat, stirring constantly. Spread evenly over the baked crust, and refrigerate until set, about 1 to 2 hours. Cut into 1x2 inch bars and serve.

Health Balls II

Ingredients

3/4 cup peanut butter
3/4 cup honey
1/2 cup granola
1/2 cup crispy rice cereal
1/2 cup chopped pecans
1/8 cup semisweet chocolate chips
1/3 cup butterscotch chips
1/2 cup graham cracker crumbs

Directions

In a small saucepan over medium heat, melt together the peanut butter and honey, stirring frequently until warm and creamy. Remove from heat and set aside to cool.

In a large bowl, toss together the granola, rice cereal, pecans, chocolate and butterscotch chips and graham cracker crumbs. Stir in the peanut butter mixture. Shape into balls of desired size and refrigerate until serving.

Brownies with Peanut Butter Fudge Frosting

Ingredients

1 (19.8 ounce) package brownie mix
1 cup peanut butter chips
1/2 cup butter
1 (14 ounce) can sweetened condensed milk

Directions

Bake brownies according to package directions. Allow them to cool in the pan. Do not cut.

In a medium saucepan over low heat, melt peanut butter chips and butter together, stirring frequently until smooth. Remove from heat and stir in the sweetened condensed milk. Spread evenly over the cooled brownies. Chill until set and cut into squares.

Peanutty Ice Cream Pie

Ingredients

1 1/3 cups finely chopped peanuts
3 tablespoons margarine, melted
2 tablespoons white sugar
1/4 cup peanut butter
1/4 cup light corn syrup
1/4 cup flaked coconut
3 tablespoons chopped peanuts
1 quart vanilla ice cream, softened
1/4 cup mini candy-coated
chocolate pieces

Directions

Combine the peanuts, butter and sugar; press onto the bottom and up the sides of a greased 9 inch pie plate. Cover and refrigerate for 15 minutes.

In a large bowl, combine peanut butter and corn syrup. Add coconut and peanuts. Stir in ice cream just until combined. Spoon into crust.

Cover and freeze overnight or until firm. Just before serving, sprinkle with mini candy-coated chocolate pieces.

Chocolate Peanut Butter Pie V

Ingredients

1 (9 inch) prepared graham cracker crust
3 tablespoons cornstarch
1/3 cup white sugar
1/2 teaspoon salt
2 cups milk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/2 cup peanut butter
1 cup miniature marshmallows

Directions

In a medium microwave-safe bowl, mix together cornstarch, sugar, and salt. Whisk in milk. Microwave uncovered in 2 minute increments, stirring after each increment. Continue until mixture is thickened, about 6 to 7 minutes.

Add vanilla extract, chocolate chips, peanut butter, and marshmallows. Stir until mixture is smooth. Pour into pie crust. Chill at least 3 hours before serving.

Szechwan Beef Burgers with Sweet and Hot

Ingredients

Burger Patties:

1 tablespoon Szechwan
Seasoning or to taste (see note)
1 teaspoon finely grated fresh
ginger
1 tablespoon soy sauce
2 tablespoons water
1/4 cup Jif® Extra Crunchy
Peanut Butter
1 1/4 pounds ground beef chuck

Sweet and Hot Sauce:

1/2 cup Smucker's® Apricot
Preserves
1/4 cup Smucker's® Red Plum
Jam
2 teaspoons white vinegar
1/2 teaspoon finely grated fresh
ginger
Crushed red pepper flakes to
taste
CRISCO® Original No-Stick
Cooking Spray
2 cups prepared fried rice,
warmed
Cilantro, chopped for garnish

Directions

Combine Szechwan Seasoning, ginger, soy sauce, water and peanut butter in a medium bowl. Crumble ground beef over mixture. Gently combine the ingredients. Shape meat into eight (4-inch) patties. Refrigerate.

Combine apricot preserves, plum jam, vinegar, ginger and pepper flakes in small mixing bowl.

Coat unheated grill grate with no-stick cooking spray. Heat grill to medium-high (350 to 400 degrees F). Grill patties 3 to 5 minutes per side or until juices run clear. To serve, place 1/2 cup of warm fried rice onto each plate. Top with 2 burgers, garnish with sweet and hot sauce and cilantro.

Peanut Butter Pie III

Ingredients

3/4 cup confectioners' sugar
1/2 cup crunchy peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
1 (1.3 ounce) envelope whipped
topping mix
1 (9 inch) pie shell, baked

Directions

Mix and crumble confectioners' sugar and peanut butter. Put half into bottom of pie shell, and reserve the remainder.

Make pudding as directed, and pour over peanut butter crumbs. Mix dream whip as directed, and spread over pudding. Sprinkle the top of the pie with the remaining crumb mix. Chill and serve.

Peanut Butter Delight Cake

Ingredients

CAKE:

Crisco® Flour No-Stick Spray
3/4 cup Crisco® Butter
Shortening or Crisco® Butter
Shortening Sticks
3/4 cup Jif® Creamy Peanut
Butter
1 cup granulated sugar
1/2 cup firmly packed brown
sugar
1 1/2 teaspoons vanilla extract
3 large eggs
2 3/4 cups Pillsbury BEST® All
Purpose Flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
3/4 cup chocolate syrup

GLAZE:

1 cup powdered sugar
1/4 cup chocolate syrup
1 teaspoon vanilla extract
Water, as needed
3 tablespoons chopped dry
roasted peanuts

Directions

Heat oven to 350 degrees F. Coat 10-inch (12-cup) bundt pan lightly with no-stick cooking spray.

In the bowl of an electric mixer beat shortening, peanut butter, sugar and brown sugar on low speed until creamy. Add vanilla and eggs, 1 at a time, beating well after each addition.

In medium bowl combine flour, baking powder, baking soda and salt. Add to peanut butter mixture alternately with buttermilk, beating after each addition until well blended. Spoon 2 cups batter into medium bowl. Stir in 3/4 cup chocolate syrup. Spoon plain batter into pan. Spoon chocolate batter over plain batter. Do not mix.

Bake 70 to 80 minutes or until toothpick inserted in center comes out clean. Cake will rise, then fall during baking. Place cake, fluted side up, on serving plate. Cool completely.

In a small bowl blend powdered sugar, 1/4 cup chocolate syrup and vanilla. Add water, a few drops at a time, until glaze is of desired consistency. Spoon over top of cake. Sprinkle with nuts.

Peanut Butter and Jelly Pizza

Ingredients

1 whole-wheat or multi-grain
English muffin
2 tablespoons JIF® Creamy
Reduced Fat Peanut Spread
2 tablespoons SMUCKER'S®
Strawberry Low Sugar Preserves
8 banana slices
SMUCKER'S® Hot Fudge Sugar
Free Ice Cream Topping
Flaked or shredded coconut
(optional)

Directions

Split and toast English Muffin. Spread peanut butter on both sides of the muffin. Spread or squeeze fruit spread over peanut butter.

Top with banana slices. Drizzle with warmed hot fudge topping to taste. Sprinkle with coconut, if desired.

Tiger Butter III

Ingredients

1 (11 ounce) package
butterscotch chips
1/4 cup creamy peanut butter
1 cup crisp rice cereal
1/4 cup chopped peanuts
(optional)
1/4 cup semisweet chocolate
chips

Directions

In a pan, melt butterscotch chips and peanut butter. Stir in rice cereal when the peanut butter and chips have melted. Stir in peanuts if desired. Transfer mixture into an 8x8 inch casserole dish.

In the top of a double boiler, melt the chocolate chips. Pour the melted chocolate over the top of the candy in the dish and swirl with a fork. Chill and cut into squares to serve.

Chocolate Peanut Butter Chip Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon vanilla extract
1 cup peanut butter chips

Directions

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND® and vanilla, stirring frequently.

Remove from heat. Add peanut butter chips; stir just to distribute chips throughout mixture.

Spread evenly into wax paper lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Peanut Butter and Jelly Sushi Rolls

Ingredients

2 tablespoons JIF® Creamy Peanut Butter
2 tablespoons SMUCKER'S® Strawberry Jelly, Jam, or Preserves (pick your favorite)
2 slices bread

Directions

Remove crusts from bread. With a rolling pin or large soup can, completely flatten bread.

Spread 1 tablespoon of Jif peanut butter and 1 tablespoon of Smucker's fruit spread on each slice of bread.

Roll each slice into a tight spiral. Cut each spiral into 4 pieces.

Tiger Butter II

Ingredients

1 pound white chocolate
1 pound semisweet chocolate,
melted
1 1/3 cups crunchy peanut butter

Directions

Line a 10x15 inch pan with parchment. Set aside.

In the top of a double boiler set over simmering (not boiling) water, heat white chocolate and peanut butter. Stir constantly until white chocolate and peanut butter melts.

Spread onto prepared pan. Pour melted semi-sweet chocolate over top and swirl through with a knife, to create a marble pattern. Chill until firm. Cut into 1/2 x 1" pieces.

Tandy Cake

Ingredients

4 eggs
2 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 cup milk
2 tablespoons margarine
1 1/4 cups peanut butter
2 pounds milk chocolate candy bar, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan. Sift together the flour and baking powder; set aside.

In a large bowl, combine eggs, sugar and vanilla. Beat on high speed of an electric mixer until light and lemon-colored. Beat in the flour mixture. Microwave milk and margarine about 2 minutes, or until it begins to bubble. Stir into batter.

Pour batter into 10x15 inch pan. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean.

When cake is cool, plop peanut butter all over and spread evenly to the edges. Refrigerate to set, about 1 hour.

In a microwave safe dish, melt chocolate and spread evenly over peanut butter layer. Refrigerate to allow chocolate to harden.

No-Bake Peanut Butter Cookies III

Ingredients

3 cups white sugar
3/4 cup butter
3/4 cup milk
1/2 teaspoon vanilla extract
1 1/2 cups peanut butter
4 1/2 cups quick-cooking oats

Directions

In a saucepan over medium heat, combine sugar, butter and milk. Bring to a rapid boil and boil for one full minute. Remove from heat and stir in the vanilla and peanut butter. Mix in the oats, stirring until the mixture begins to cool. Transfer to a large bowl if it does not fit into the pan well. Drop batter by teaspoonfuls onto waxed paper. Let cool until set.

Peanut Butter Chocolate Cups

Ingredients

1 (7 ounce) bar milk chocolate
candy
1/4 cup butter (no substitutes)
1 tablespoon shortening
1/4 cup creamy peanut butter

Directions

In a microwave or heavy saucepan, melt chocolate, butter and shortening; stir until smooth. Place foil or paper miniature baking cups in a miniature muffin tin. Place 1 tablespoon of chocolate mixture in each cup. In a microwave or saucepan, heat peanut butter until melted. Spoon into cups. Top with remaining chocolate mixture. Refrigerate for 30 minutes or until firm.

JELL-O Chocolate-Peanut Butter Parfaits

Ingredients

1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 cups cold milk
3 tablespoons cold milk
3 tablespoons peanut butter
1 cup thawed Cool Whip whipped
topping

Directions

Beat pudding mix and 2 cups milk with whisk 2 min.; set aside.
Gradually add remaining milk to peanut butter in medium bowl,
stirring with whisk until well blended. Stir in COOL WHIP.

Spoon half the pudding evenly into 6 parfait glasses; top with layers
of peanut butter mixture and remaining pudding.

Refrigerate 30 min.

Devil's Food Peanut Butter Chip Cookies

Ingredients

2 eggs
1 teaspoon vanilla extract
2/3 cup shortening
1 (18.25 ounce) package devil's
food cake mix
2 cups peanut butter chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, beat the eggs, vanilla, and shortening with 1/2 of the cake mix until light and fluffy. Mix in the remaining cake mix and the peanut butter chips. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven. Remove from cookie sheets to cool on wire racks.

Breakfast Rounds

Ingredients

1/2 cup peanut butter
4 English muffins, split and
toasted
1 red apple, cored and sliced
1/4 cup packed brown sugar
2 tablespoons margarine
1/4 teaspoon ground cinnamon

Directions

Spread 1 tablespoon of peanut butter onto each English muffin half. Top each one with a few apple slices. In the microwave, melt together the brown sugar, margarine and cinnamon, stirring frequently until smooth. Drizzle the cinnamon mixture over apple slices. Mmmmmm...

Amish Peanut Butter

Ingredients

1 cup light corn syrup
1/2 cup peanut butter, smooth
1/4 cup marshmallow creme

Directions

In a bowl, mix corn syrup, peanut butter and marshmallow creme until thoroughly combined. Store in an air-tight container.