

This Peanut Butter Bread Is the Vintage Recipe You Didn't Know You Needed

Born out of the frugal baking era of the 1940s,



OVEN
350°F

TIME
40 min

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INGREDIENTS

1 cup peanut butter (smooth or crunchy-your choice)

$\frac{1}{2}$ cup sugar

2 eggs

1 cup all-purpose flour

1 tsp baking powder

$\frac{1}{2}$ cup milk

? Ingredient Tips & Swaps:

Make it whole grain: Swap half the flour for whole wheat flour for extra heartiness.

Dairy-free? Use almond, oat, or soy milk.

No sugar? Try maple syrup or honey, but reduce the milk slightly to adjust for added liquid.

Boost the nostalgia: Fold in chopped peanuts or raisins if you like a little texture.

??? Instructions:

Preheat your oven to 350°F (175°C). Grease a standard loaf pan (8x4 or 9x5 inches).

Mix ingredients: In a large bowl, combine peanut butter, sugar, eggs, flour, and baking powder. Mix until mostly combined.

Add milk: Stir in the milk and mix until the batter is smooth and thick.

Bake: Pour the batter into the prepared pan. Bake for 30-40 minutes, or until a toothpick inserted into the center comes out clean.

Cool: Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack to cool completely

before slicing.

? Tips for Peanut Butter Bread Success:

Don't overmix. This is a quick bread, so mix until just combined to keep the texture soft.

Let it rest: Cooling helps the flavors settle and gives you cleaner slices.

Try it toasted: A toasted slice with butter or jelly is breakfast perfection.

? Serving Suggestions & Pairings:

Slather with jam or honey for a PB&J-style snack

Top with banana slices for a protein-packed breakfast

Serve warm with butter for a nostalgic treat with your afternoon tea

The Best Peanut Butter Brownies for a fudgy follow-up

No-Bake Peanut Butter Oatmeal Bars for a snack-ready companion

Chocolate Chip Banana Bread to round out your nostalgic baking lineup

Edible Cookie Dough for spoonable sweet relief

Chocolate Chip Cookie Dough Brownie Bombs for indulgent layering

? Storage & Freezer Tips:

Room temp: Store in an airtight container for up to 3 days.

Fridge: Keeps well refrigerated for up to 1 week.

Freezer: Wrap slices individually and freeze for up to 2 months. Toast straight from frozen or thaw overnight in the fridge.

? More Recipes You'll Love:

DIRECTIONS

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8. Try it toasted: A toasted slice with butter or jelly is breakfast perfection.
9. ? Serving Suggestions & Pairings: This vintage-style bread shines on its own, but here's how to take it up a notch:
10. Slather with jam or honey for a PB&J-style snack
11. Top with banana slices for a protein-packed breakfast
12. Serve warm with butter for a nostalgic treat with your afternoon tea
13. Pair it with other peanut butter favorites:
14. The : Best Peanut Butter Brownies for a fudgy follow-up

15. No-Bake : Peanut Butter Oatmeal Bars for a snack-ready companion
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25. Chocolate : Chip Banana Bread

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