

This 5-Ingredient Peanut Butter Bread Helped Families Survive the Great Depression

Depression-Era Peanut Butter Bread



OVEN
350°F

TIME
60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups all-purpose flour
1 cup granulated sugar
1 tablespoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup creamy peanut butter
1... cups water

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 350°F (175°C) and lightly grease a 9x5-inch loaf pan.
2. Step 2: Mix the Dry Ingredients: In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt until well combined.
3. Step 3: Add the Peanut Butter and Water: Add the peanut butter and water to the dry ingredients. Stir until the batter is smooth and fully incorporated.
4. Step 4: Transfer to the Pan: Pour the batter into the prepared loaf pan and smooth the top with a spatula.
5. Step 5: Bake: Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
6. Step 6: Cool and Serve: Allow the bread to cool in the pan for 10 minutes before transferring to a wire rack. Slice and serve once fully cooled.

SWAPS & NOTES

Peanut Butter: Creamy works best, but crunchy adds a pleasant texture.

Sweetness Level: Reduce the sugar slightly for a less sweet loaf.

Add-Ins: Stir in chocolate chips or chopped nuts for extra flavor.

Gluten-Free Option: Use a 1:1 gluten-free flour blend for similar results.

TIPS FOR SUCCESS

Do not overmix the batter to keep the bread tender.

Check for doneness around the 50-minute mark to avoid overbaking.

Let it cool completely before slicing for clean, even slices.

Use room-temperature peanut butter for easier mixing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-5-ingredient-peanut-butter-bread-helped-families-survive-the-great-depression/>