

**Texas Peanut
Producers
Association**

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A COLLECTION OF

PEANUT

R E C I P E S



These recipes were developed and tested by peanut industry home economists Melanie Miller, Marilyn Moore, and Betsy Owens.



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Cover dishes, left to right, top to bottom: (1) Chocolate Peanut Layer Cake, page 18; (2) Oil Roasted Peanuts, page 4; (3) Peanut Butter Sandwiches and Celery stuffed with Peanut Butter; (4) Crunchy Ham Rolls, page 8 and Peanut Butter on a Cracker; (5) Peanut Brittle, page 14, and Peanut Spinach Balls, page 8; (6) Peanut and Ham Dip, page 8; (7) Peanut Dip Tops, page 17.

PEANUT HINTS

PEANUT STORAGE

To maintain best eating quality, **store peanuts in a cool dry place at, or below 70°F.** (Peanuts keep fresh indefinitely stored in a tightly closed container in the freezer.)

TYPES TO USE IN RECIPES

Peanuts

Recipes specify when raw peanuts are to be used and indicate the type required — in-shell, shelled redskins, or shelled blanched (redskins removed).

When roasted peanuts are called for, the home roasted (without redskins) commercial cocktail type or dry roasted may be used interchangeably. When roasted redskin peanuts are required, it will be specified.

Peanut Butter

Either homemade peanut butter (of a consistency comparable to commercial peanut butter), the old fashioned nonstabilized or the regular commercial stabilized peanut butter may be used. When the chunky type is required, it will be specified.

CHOPPING PEANUTS

Peanuts are easily chopped in a food processor, by dropping a few at a time in a blender, or with an inexpensive nut chopper (available in the houseware sections of most department and grocery stores).

HOW MANY PEANUTS?

Approximately 1 1/2 pounds raw unshelled peanuts = 1 pound raw shelled = 3 1/4 cups.

Approximately 5 ounces raw shelled peanuts = 1 cup.

12 ounces roasted shelled peanuts = 2 cups.

AND HOW MUCH PEANUT BUTTER?

Approximately 2 cups roasted shelled peanuts ground will yield 1 cup peanut butter.

12 ounces peanut butter = 1 cup.

SKIN REMOVAL

The skins on raw peanuts may be removed by either of the following methods:

Dry Methods:

—Freeze shelled raw peanuts several hours or overnight; remove a few at a time from the freezer; slip skins off with fingers.

—Roast shelled raw peanuts in a 350°F. oven for 3 to 5 minutes; remove from oven and cool slightly, rub between fingers to remove skins.

Moist Method:

—Water blanch by placing shelled raw peanuts, a few at a time, into boiling water. Allow to stand for about 3 minutes, drain. Remove skins with fingers. Spread on paper to dry.

PEANUT BASICS

Peanuts may be eaten raw or prepared by one of the following basic methods for use as snacks or as an ingredient in recipes.

ROASTING

Conventional Oven Roasting ("Parching")

Place raw peanuts, in-shell or shelled, one layer deep in a shallow baking pan. Roast in a 350°F. oven — 15 to 20 minutes for shelled and 20 to 25 minutes for in-shell peanuts. (Remove from heat just short of doneness desired, as peanuts continue to cook as they cool.)

Microwave Oven Roasting

Shelled Peanuts

Place 2 cups raw shelled peanuts in a 10x6 inch glass or similar microwave container. Dot with butter or margarine. Microwave on high for two minutes. Stop. Stir peanuts. Continue to microwave two minutes at a time — followed by stirring until peanuts have been microwaved 10 minutes for light roast; 12 minutes for regular roast. Remove from microwave. Season to taste. ***Caution:** peanuts continue to cook as they cool. Cooking time may vary with oven.

Oil Roasting (French Frying)

2 cups raw shelled red skin or blanched peanuts
1 1/2 cups peanut oil or enough to cover peanuts

In an electric skillet, deep fryer or heavy saucepan heat oil to 350°F. Add peanuts and cook, stirring occasionally, for about 5 minutes or until just under doneness desired (they continue to cook as they cool). Drain on paper. Season to taste.*

*Seasonings to complement freshly roasted shelled peanuts include salt, seasoned salt, popcorn salt, onion salt or powder, garlic salt or powder, paprika, chili powder and parmesan cheese.



"OLD FASHIONED" PEANUT BUTTER

Homemade peanut butter is easily made with an electric blender or a food processor. The longer you blend or process, the softer the peanut butter will be. **Storage:** Store in a tightly closed container in the refrigerator. Oil may rise to the top, if this occurs, stir before using.

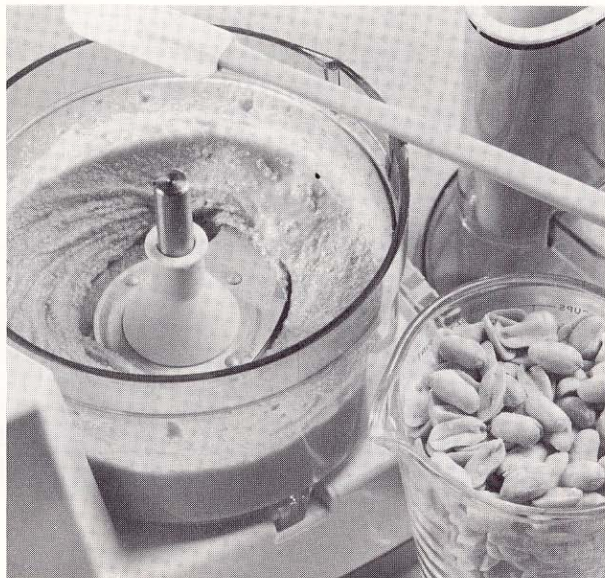
Directions for Using an Electric Blender

1 cup roasted shelled peanuts (with or without red skins)*
1 1/2 teaspoons peanut oil
1/4 teaspoon salt (omit if salted peanuts are used)

Place ingredients in blender. With the lid secured, blend until mixture becomes paste-like or spreadable (3 to 4 minutes). If necessary, stop the machine and use a rubber spatula to scrape mixture from the sides of the container and back into contact with the blades. Continue blending until desired consistency is reached.

Note: For chunky style peanut butter stir in 1/4 cup chopped roasted peanuts after the blending is completed.

Makes 1/2 cup smooth or 3/4 cup chunky peanut butter.



Directions for Using a Food Processor:

2 cups roasted shelled peanuts* (with or without red skins)
1 tablespoon peanut oil
1/2 teaspoon salt (omit if salted peanuts are used)

Using the metal blade, process ingredients continuously for 2 or 3 minutes. The ground peanuts will form a ball which will slowly disappear. Continue to process until the desired consistency is obtained. If necessary, stop machine and scrape sides of container with a rubber spatula.

Note: For chunky style peanut butter stir in 1/2 cup chopped roasted peanuts after the processing is completed.

Makes 1 cup smooth or 1 1/2 cups chunky peanut butter.

*Peanuts with red skins may be used. (Do not confuse skins with outer shells!)

APPETIZERS

BOILED PEANUTS

The characteristics of boiled peanuts are different from those processed by any other method. The kernels have a firm, slightly gelatinous texture, are moist yet crunchy, with a mild nutty flavor. The seed coats are grey in color with prominent veins.

Boiled peanuts may be served at parties, as between meal snacks, used to add flavor and crunch to salads or other prepared dishes. They also are an excellent substitute for water chestnuts.

Boiled Green Peanuts

Wash freshly harvested in shell peanuts thoroughly in cool water. Place the peanuts in a suitable sauce pan and cover with a medium brine (10 ounces salt to one gallon of water). Boil covered for 45 minutes or until the kernels are tender. Taste test for preferred saltiness. (Allow peanuts to sit in brine to increase saltiness; drain as soon as desired degree of saltiness is achieved.) The peanuts are ready for shelling and eating immediately or they may be held in refrigerator for as long as five days.

Boiled Peanuts (Using Dry Raw Shelled Peanuts)

Put 1 pound raw shelled peanuts in a 3 quart crock pot. Fill pot with water. Allow peanuts to soak 8 hours or overnight. Peanuts will absorb a lot of the water making it necessary to add water until the pot is filled. Add salt to taste*.

Cook peanuts on low for 8 hours and then on high for 1½ hours or medium for 4½ hours. Drain, serve hot.

*(Try 4 to 5 tablespoons of salt; taste toward end of cooking time. Add more salt if taste dictates and allow to cook for about 1 hour more.)

Freezing Boiled Peanuts

Prepare peanuts as indicated above in either "Boiled Peanuts" recipe. Drain, allow to cool and freeze in airtight containers. They keep indefinitely.

CRUNCHY COMBO

1 cup roasted peanuts
1 cup seedless raisins
1 package (6 ounces)
chocolate chips

1 cup dried apple pieces
(diced)

Toss to combine. Store in a tightly closed container. Yields 18 to 20 servings.

SEASONED PEANUTS

4 egg whites
5 pounds roasted
peanuts (unsalted)

1 jar (3 ounces) seasoned salt
1 teaspoon curry powder

Beat egg whites until frothy. Pour over peanuts. Add seasonings and mix well. Spread on baking sheet and bake at 250°F. for 45 minutes.

SPICED PEANUTS

1 cup granulated sugar
½ cup water
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg

1 teaspoon ground cloves
1 pound roasted peanuts,
skins on

Boil sugar, water and spices until syrup threads from spoon. (293°F.) Drop peanuts into syrup. Stir until nuts are dry looking. Pour out on waxed paper and let stand until cold and dry.

SUGAR COATED PEANUTS

1 cup granulated sugar
½ cup water

2 cups raw shelled peanuts,
skins on

In a saucepan over medium heat, dissolve sugar in water. Add peanuts and continue to cook over medium heat, stirring frequently. Cook until peanuts are completely sugared. (Coated and no syrup). Pour on ungreased cookie sheet, separate peanuts with a fork. Bake at 300°F. for approximately 30 minutes, stirring at ten minute intervals.



HOT PEANUT CHEESE STICKS

1 sheet frozen puff pastry
(half a 17¼-ounce
package)

1½ cups grated sharp
Cheddar cheese (about
6 ounces)

1¼ teaspoons crushed red
pepper
1 egg white
1¼ cups finely chopped
roasted peanuts

Let sheet of pastry thaw for about 20 minutes. Unfold pastry sheet onto a lightly floured board; roll into a 15 x 18-inch rectangle. In a small bowl, stir together Cheddar cheese and crushed red pepper. Sprinkle mixture onto pastry, lightly pressing mixture into pastry. Cut sheet lengthwise into three strips, 5 x 18 inches each. Cut each strip horizontally into pieces about 1-inch wide. Holding each piece at opposite ends, twist into spiral. In a small bowl, beat egg white until frothy. Brush each twist with egg white and roll in chopped peanuts. Place on ungreased baking sheets and bake at 425°F. for 20 minutes or until brown. Yields 54 twists.

CRUNCHY HAM ROLLS

(Photo on cover)

- 1 package (8 ounces) cream cheese
- 1 clove garlic, minced
- 12 thin slices boiled ham
- 1 cup finely chopped roasted peanuts

Combine cream cheese, peanuts and garlic. Spread each slice of ham with mixture; roll as for jelly roll. Chill thoroughly; cut into slices, serve each slice on round cracker, if desired. Yields 48 servings.

PEANUT & HAM DIP

(Photo on cover)

- ½ cup plain yogurt
- 1 teaspoon monosodium glutamate
- ¼ cup peanut oil
- 1 cup ham, finely chopped
- 1 clove garlic
- ½ cup chopped roasted peanuts
- ½ teaspoon ground cumin
- 3 tablespoons sesame seeds
- ¼ teaspoon cayenne pepper

Combine all ingredients in blender container; blend until smooth. Chill.

Serve with assorted fresh vegetables (bite size portions of cauliflower, tomatoes, green and red bell peppers, celery, carrot sticks) and/or crackers. Yields 4-6 servings.

PEANUT SPINACH BALLS

(Photo on cover)

- 2 packages (10 ounces each) frozen chopped spinach
- ¾ cup butter, melted
- 1 small onion, finely chopped
- ½ teaspoon ground thyme
- 2 cups dry bread stuffing
- ¼ teaspoon garlic powder
- ¼ cup grated Parmesan cheese
- ¼ teaspoon salt
- 4 eggs, well beaten
- ¼ teaspoon black pepper
- 1 cup finely chopped roasted peanuts

Cook spinach according to package directions or until tender. Drain well. Mix spinach with remaining ingredients, except peanuts, and chill. Shape into 1 inch balls; roll each ball in peanuts.* Bake in a 350°F. oven for 15 minutes or until lightly browned. Yields approximately 100 one inch balls.

*Works well when made ahead and frozen. Freeze on a tray and then transfer to a tightly closed container. Remove number needed from freezer and bake according to directions.

COLONIAL PEANUT SOUP

- 2 tablespoons butter
- ½ cup peanut butter
- 2 tablespoons grated onion
- ¼ teaspoon salt
- 1 branch celery, thinly sliced
- 2 tablespoons lemon juice
- 2 tablespoons all purpose flour
- 2 tablespoons chopped roasted peanuts
- 3 cups chicken broth

Melt butter in a saucepan over low heat; add onion and celery. Saute for about 5 minutes. Add flour and mix until well blended. Stir in chicken broth and allow to simmer for about 30 minutes. Remove from heat, strain broth. Stir the peanut butter, salt and lemon juice into the strained broth until well mixed. Serve hot in cups. Garnish each cup with a teaspoon of chopped peanuts. Yields 6 servings.

VEGETABLES



MAGNIFICENT MANDARIN SALAD

- 1 cup orange or plain yogurt
- 1 cup roasted peanuts
- 1 tablespoon honey
- 1 teaspoon salt (optional)
- 2 carrots, grated
- 1 teaspoon black pepper (optional)
- 2 large apples, chopped
- 3 stalks celery, finely chopped
- 3 leaves of lettuce or watercress
- 1 can (11 ounces) mandarin oranges, drained

Mix yogurt and honey; fold in vegetables, nuts, and fruits. Season with salt and pepper, if desired. Serve on a bed of lettuce or watercress. Chill if desired. Yields 4 to 6 servings.

STIR FRY VEGETABLES

- ½ cup each (or combination of any)
- ¼ cup peanut oil
- snow peas
- ½ cup roasted peanuts
- broccoli, cut in 1 inch pieces
- 3 tablespoons all purpose flour
- carrots, cut in 1 inch strips
- 1 large clove garlic, minced
- green onions, cut in 1 inch pieces
- ½ teaspoon ground ginger
- celery, cut in 1 inch pieces
- dash cayenne pepper
- mushrooms, sliced (drained if canned)
- ¼ cup molasses
- bamboo shoots, sliced (drained if canned)
- ¼ cup soy sauce
- water chestnuts, sliced (drained if canned)
- ¼ cup sherry

Prepare vegetables. Heat oil in 10 inch skillet or wok. Add all vegetables. Cook until onions begin to look translucent (3-5 minutes). Add peanuts, flour, garlic, pepper, molasses, and soy sauce; cook, stirring until thickened. Cover, cook over low heat 5-10 minutes, stirring occasionally. Add sherry, heat through. Serve over rice or chow mein noodles. Yields 6 to 8 servings.

MAIN DISHES

INDONESIAN PORK RIBS

½ cup creamy peanut butter 1 tablespoon minced ginger
 ½ cup soy sauce 1 teaspoon minced garlic
 3 tablespoons honey ½ teaspoon crushed red pepper
 1 tablespoon lemon juice 2 pounds pork ribs

Combine peanut butter, soy sauce, honey, lemon juice, ginger, garlic and red pepper in a bowl; stir to blend. Place ribs in a shallow baking pan; pour marinade evenly over meat. Cover and refrigerate 6-8 hours, turning meat once. Wipe excess marinade from meat. Bake in 375°F. oven for about 1 hour or until tender. Yields 4 servings.



PEANUT BUTTER BEEF STROGANOFF

¾ pound beef fillet or flank steak 1 medium onion, thinly sliced
 3 tablespoons all purpose flour ½ pound mushrooms, sliced
 1 cup beef broth, divided
 1 teaspoon salt ½ cup creamy peanut butter
 1 teaspoon black pepper 1 cup sour cream
 1 teaspoon dry mustard Hot cooked noodles
 ¼ cup butter 1 tablespoon chopped parsley

Cut meat, across the grain, into 1/2-inch strips, 1 1/2 to 2-inches long. Combine flour, salt, pepper and dry mustard. Coat meat strips with seasoned flour; set aside. Heat butter in large skillet; add onions and mushrooms; sauté 3 minutes. Remove onions and mushrooms from skillet. In same skillet, lightly brown meat. Add 2/3 cup broth; cover and simmer 15 minutes. In medium bowl, stir together remaining 1/3 cup broth and peanut butter until smooth. Add peanut butter mixture to meat. Return onions and mushrooms to pan. Bring to a boil, stirring constantly. Boil and stir 1 minute. Reduce heat. Stir in sour cream; heat, but do not boil. Serve over hot cooked noodles. Garnish with parsley. Yields 4 servings.



BRAISED CHICKEN WITH PEANUTS

2 chickens* (2 to 2½ pounds each), cut in 6 pieces each 1 teaspoon basil
 1 cup all purpose flour 2 tablespoons chopped parsley
 1 cup milk 1½ cups chopped roasted peanuts
 1½ cups plain dry bread crumbs ¼ cup chicken broth
 ½ pound butter ¼ cup white wine
 1 cup diced carrots ½ cup grated Parmesan cheese
 1 cup diced celery 3 egg yolks
 1 cup diced onion ½ cup heavy cream
 1 tablespoon minced garlic Salt to taste
 ½ teaspoon thyme White pepper to taste
 1 tablespoon chopped parsley

Dredge chicken pieces in flour, dip in milk, then pat on bread crumbs. Sauté chicken in butter until browned on all sides. Remove chicken to a warm platter.

Sauté carrots, celery, onion and garlic in pan used for cooking chicken. When vegetables are tender, stir in thyme, basil and 2 tablespoons parsley.

Spoon mixture into baking dish large enough to hold all of the chicken. Sprinkle chopped peanuts over mixture and pour chicken broth and wine over the mixture. Place chicken pieces on top and cover pan tightly with foil. Bake at 375°F. for 45 minutes. Uncover and sprinkle with Parmesan cheese. Bake uncovered for 25 minutes.

Remove chicken from baking pan and keep warm. Strain juices from vegetable mixture into a small saucepan. Bring juices to a boil, remove from heat and whisk in yolks and heavy cream. Add salt, pepper and parsley.

Serve chicken on top of vegetable mixture and top with sauce. Yields 6 servings.

*Rabbit may be substituted for chicken.

BREADS



PEANUT CRESCENT ROLL

- | | |
|------------------------------------|---|
| ½ cup chopped roasted
peanuts | 1 package (9.5 ounces)
refrigerated crescent rolls |
| ¼ cup granulated sugar | ¼ cup creamy peanut butter |
| 2 tablespoons all purpose
flour | ¼ cup confectioners sugar |
| 2 tablespoons melted butter | 2 tablespoons honey |
| 1 tablespoon grated orange
peel | 2 tablespoons milk |
| | ¼ cup chopped roasted
peanuts |

Preheat oven to 375°F. Combine ½ cup peanuts, sugar, flour, butter and orange peel in a bowl and set aside. Press seams of crescent rolls together and roll to form a 14 x 7-inch rectangle. Sprinkle rectangle with reserved peanut mixture. Roll rectangle from long side as if to form a jelly roll. Place roll in a semi-circle on a lightly buttered baking sheet and make cuts 1-inch apart about 2/3 way through. Bake 20-25 minutes. Remove from oven and cool slightly. Frost peanut crescent roll with honey peanut frosting and sprinkle with ¼ cup chopped peanuts. To make frosting blend peanut butter, confectioners sugar, honey and milk until smooth. Yields 6-8 servings.

CARROT BRAN MUFFINS

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|---|------------------------------------|
| 1 cup bran flakes | 1 teaspoon baking powder |
| ¾ cup milk | ½ teaspoon baking soda |
| 2 cups finely shredded carrot | ¼ to ½ teaspoon ground
cinnamon |
| 1 cup whole wheat flour | ¼ teaspoon salt |
| 1 cup light brown sugar,
firmly packed | 1 egg, slightly beaten |
| 2 tablespoons peanut oil | ½ cup chopped roasted
peanuts |
| 1 tablespoon lemon juice | |

Combine all ingredients, stirring until completely moistened. Grease 2 1/2-inch muffin tin; fill half to 2/3's with muffin mixture. Bake at 400°F. for 15 minutes or until tester comes out clean. Yields 12 to 14 muffins.

NUTTY GRANOLA COFFEE CAKE

Cake:

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|--------------------------|------------------------|
| 1 cup granola | ½ teaspoon salt |
| ¾ cup sour cream | ½ teaspoon ground mace |
| 1 cup all purpose flour | ½ cup butter, softened |
| ¾ teaspoon baking soda | ½ cup granulated sugar |
| ¾ teaspoon baking powder | 3 eggs |

Preheat oven to 350°F. Combine granola and sour cream in a large bowl; let stand 15 minutes to allow cereal to soften. In small bowl, combine flour, baking soda, baking powder, salt and mace; set aside. Add butter, sugar and eggs to granola sour cream mixture; beat well. Stir in flour mixture; set aside. Prepare filling.

Filling:

- | | |
|-------------------------------------|--|
| ½ cup brown sugar, firmly
packed | 2 tablespoons sour cream |
| ½ cup chopped roasted
peanuts | ½ teaspoon ground cinnamon |
| | 1 package (6 ounces)
butterscotch morsels |

Combine sugar, peanuts, sour cream and cinnamon in a small bowl; mix well.

Spread half granola batter into greased and floured 10" tube pan. Dot half the filling over batter. Sprinkle butterscotch morsels over filling. Cover with remaining batter and top with remaining filling. Bake at 350°F. for 50 minutes. Loosen edges. Cool cake completely; remove from pan. Yields 8 to 10 servings.



PUMPKIN NUT BREAD

- | | |
|--|-------------------------------------|
| 4 eggs | 2 teaspoons baking soda |
| 3 cups granulated sugar | 1½ teaspoons salt |
| 1 cup peanut oil | 1 teaspoon ground cinnamon |
| 1/3 cup water | 1½ cups (8 ounces) chopped
dates |
| 1 can (30 ounces) pumpkin
pie filling | 1 cup chopped roasted
peanuts |
| 3½ cups all-purpose flour | |

Preheat oven to 350°F. Grease and flour three 9-inch loaf pans. In large bowl beat eggs slightly. Gradually stir in sugar, oil, water and pumpkin. Add in flour, soda, salt and cinnamon and mix well. Stir in dates and peanuts. Pour 1/3 of batter into each loaf pan. Bake for 1 hour, or until bread pulls away from sides of pan. Cool in pans on wire rack 10 minutes and remove from pan and cool completely on rack. Yields 3 loaves, about 18 servings.

DESSERTS

CANDY



DIXIE PEANUT BRITTLE

Stove top method

2 cups granulated sugar	3 cups raw shelled peanuts, skins on
1 cup light corn syrup	2 tablespoons butter
½ cup water	2 teaspoons baking soda
½ teaspoon salt	

Heat sugar, syrup, water and salt to a rolling boil in a heavy saucepan. Add peanuts. Reduce heat to medium and stir constantly. Cook until syrup spins a thread (293°F.). Add butter, then baking soda. Beat rapidly and pour on a buttered surface spreading to ¼-inch thickness. When cool break into pieces. Store in an airtight container. Yields about 2 pounds.

Microwave oven method

1½ cups raw shelled peanuts, skins on	¼ teaspoon salt
1 cup granulated sugar	1 teaspoon butter
½ cup light corn syrup	1 teaspoon vanilla
	1 teaspoon baking soda

Stir together peanuts, sugar, syrup, and salt in a 1½ quart microwave safe container. Cook 8 minutes on high in microwave oven stirring well after 4 minutes. Stir in butter and vanilla. Microwave 2 minutes longer on high. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly greased baking sheet; spread to 1/4 inch thickness. When cool break into pieces. Store in airtight container. Yields about 1 pound.

DOUBLE PEANUT CLUSTERS

1 package (6 ounces) semi-sweet chocolate bits
1/3 cup creamy peanut butter
1 cup roasted peanuts (blanched or red skins on)

Melt chocolate bits and peanut butter in top of double boiler over hot (not boiling) water. Stir until blended. Add peanuts, stirring to coat. Drop from a teaspoon onto waxed paper. Chill until set. Yields about 2 dozen clusters.

CHOCOLATE/BUTTERSCOTCH COATED PEANUTS

1 package (6 ounces) semi-sweet chocolate
or butterscotch bits
2½ cups roasted peanuts, skins on

Melt chocolate (or butterscotch) pieces in top of double boiler over hot (not boiling) water. Add peanuts and stir to coat. Turn out on waxed paper, separate with a fork. Allow to cool. Yields about 1 pound candy.

EASY PEANUT BUTTER FUDGE

1 package (12-ounces) milk chocolate chips
1 jar (12-ounces) chunky peanut butter
1 can (14-ounces) sweetened condensed milk

Melt chocolate and peanut butter in top of double boiler. Remove from heat and stir in milk. Pour in a 8 x 8-inch pan lined with waxed paper. Refrigerate to chill. Cut in 1-inch pieces. Yields 1½ pounds.

BUCKEYES

1 cup butter	1 block (4 ounces) paraffin
1 package (16-ounces) confectioners sugar	1 package (12-ounces) semi-sweet chocolate chips
1 jar (12-ounces) chunky peanut butter	

Combine butter, sugar and peanut butter in a medium sized bowl; blend until smooth. Roll into 1 inch balls. Chill. Place paraffin and chocolate chips in the top of a double boiler and melt over hot (not boiling) water. Dip balls in chocolate mixture one at a time. Allow to cool on waxed paper. Yields about 5 dozen candies.

PEANUT BUTTER CRUNCH CANDY

1 cup light corn syrup	1 jar (12 ounces) chunky peanut butter
1 cup granulated sugar	6 cups crisp rice cereal

Heat syrup and sugar over medium heat only until sugar is dissolved. Remove from heat. Stir in peanut butter until smooth. Mix in rice cereal. Pour into an 8 x 12 inch buttered pan. Cut into squares when thoroughly cooled. Yields 2 dozen.

PEANUT ORANGE BALLS

1 cup chopped roasted peanuts	1 package (14 ounces) flaked coconut
1 package (12 ounces) orange candy slices, diced	1 can (14 ounces) sweetened condensed milk
	2/3 cup confectioners sugar

Combine peanuts, orange slices and coconut in large mixing bowl. Add sweetened condensed milk, mixing well. Shape into 1-inch balls. Roll in confectioners sugar. Yields about 6 dozen.

JIFFY GOOBER HAYSTACKS

1 package (6 ounces) butterscotch morsels
1/3 cup creamy peanut butter
1 cup roasted peanuts
1 can (3 ounces) chow mein noodles

Melt butterscotch morsels and peanut butter in top of double boiler over hot (not boiling) water. Stir to blend. Add peanuts and noodles, stir until well covered. Form little clusters on waxed paper. Let sit to harden. Yields 3 dozen.

COOKIES - BARS

ALL AMERICAN PEANUT BUTTER COOKIES (Criss Cross Cookies)

½ cup butter, softened	1 egg
1 cup creamy peanut butter	1½ cups all-purpose flour
½ cup granulated sugar	¾ teaspoon baking soda
½ cup brown sugar, firmly packed	½ teaspoon baking powder
½ teaspoon vanilla extract	¼ teaspoon salt

Combine butter, peanut butter, sugars, vanilla and egg, beating until light and fluffy. Stir together dry ingredients and add to butter mixture, blending thoroughly. Shape into 1-inch balls and place about 2 inches apart on a baking sheet. Flatten with fork tines in a criss cross pattern. Bake at 350°F. for 10 minutes or until lightly browned. Yields 4 dozen.



SWEETHEART COOKIES

1 cup butter, softened	1 teaspoon baking soda
1 1/3 cups granulated sugar	3 cups quick cooking rolled oats
1 1/3 cups light brown sugar, firmly packed	1½ cups chopped roasted peanuts
2 eggs	1 package (6 ounces) semi-sweet chocolate bits
1 teaspoon vanilla extract	
1½ cups all purpose flour	

Preheat oven to 375°F. Cream butter and sugar in a large mixing bowl; add eggs and vanilla. Beat until fluffy. Mix flour with soda in large bowl, add oats and toss to coat with flour mixture. Add to first mixture a cup at a time until completely mixed. Stir in peanuts and chocolate bits. (Batter will be stiff). Drop from a teaspoon onto a cookie sheet. Bake for 10-12 minutes. Yields 6 dozen.

FLOURLESS (SOFT) PEANUT BUTTER COOKIES

1 cup granulated sugar	1 egg
1 cup creamy peanut butter	1 teaspoon vanilla extract

Mix all ingredients thoroughly. Drop by teaspoonful onto baking sheet and press with fork. Bake at 325°F. for approximately 10 minutes. Cool before removing from baking sheet. Yields 2 to 3 dozen.

PEANUTTY BAR DELIGHTS

1½ cups all purpose flour	½ cup whole roasted peanuts
1 teaspoon baking powder	1 cup brown sugar, firmly packed
1 teaspoon salt	2 egg whites, stiffly beaten
1 cup granulated sugar	1 teaspoon vanilla extract
¼ cup butter	
1 egg	

Combine flour, baking powder, salt and sugar in bowl; mix well. Cut in butter until crumbly. Add egg; mix well. Press into greased 9 x 12 inch pan. Press peanuts into mixture. Add brown sugar to stiffly beaten egg whites; beat until smooth. Add vanilla. Pour over peanuts. Bake at 325°F. for 45 minutes. Cut into squares while warm. Yields 24 servings.

PEANUT BUTTER TEMPTATIONS

½ cup butter	½ teaspoon vanilla extract
½ cup creamy peanut butter	1¼ cups all-purpose flour
½ cup granulated sugar	¾ teaspoon baking soda
½ cup brown sugar, firmly packed	½ teaspoon salt
1 egg	48 miniature peanut butter cups

Combine butter, peanut butter, sugars, egg and vanilla. Stir in dry ingredients until blended. Roll dough into 1 inch balls. Press into 1½ inch muffin tins. Bake at 350°F. for 12 minutes. Remove from oven and immediately press one miniature peanut butter cup candy into each hot cookie crust; allow to cool. Yields 4 dozen.

PEANUT DIP TOPS

(Photo on cover)

½ cup butter, softened	½ teaspoon baking soda
1 cup granulated sugar	½ teaspoon salt
1 egg	4 ounces semi-sweet chocolate, melted
¾ cup creamy peanut butter	¼ cup chopped roasted peanuts
½ teaspoon vanilla extract	
2 cups all purpose flour	

Cream butter and sugar until light and fluffy. Beat in egg, peanut butter and vanilla. Thoroughly blend flour, baking soda and salt. Gradually add to creamed mixture. Beat until well mixed. Form into 1-inch balls. Place on greased baking sheet 2 inches apart. Using bottom of glass, flatten into 2-inch circles. Bake at 375°F. for 15 minutes or until golden. Remove from baking sheets and cool. Spread about ½ teaspoon melted chocolate on each cookie. Sprinkle with chopped peanuts. Yields: 4½ dozen.

PEANUT BRITTLE COOKIE

1 cup butter	2 cups self rising flour
½ teaspoon salt	1 package (6 ounces) chocolate chips
1½ teaspoons vanilla extract	½ cup chopped roasted peanuts
1 cup brown sugar, firmly packed	

Blend butter, salt and vanilla. Add brown sugar. Blend. Add flour and chocolate chips. Press into a greased and floured 15x10x1 inch pan. Sprinkle with peanuts. Bake at 375°F. for 25 minutes. Cool and cut or break. Yields 4 dozen.

CAKE-FROSTINGS

CHOCOLATE PEANUT LAYER CAKE

(Photo on cover)

Cake:

3¼ cups all-purpose flour ½ cup creamy peanut butter
2¼ cups granulated sugar 1½ cups milk
4 teaspoons baking powder 3 eggs
1 teaspoon salt 1 1/3 cups very finely chopped
½ cup butter, softened roasted peanuts

Mix flour, sugar, baking powder and salt in a large mixing bowl. Add butter, peanut butter and milk; beat for 2 minutes. Add eggs and beat for another 2 minutes. Fold in peanuts. Divide batter between 3 greased and floured 9-inch layer cake pans. Spread batter evenly in pans and bake in a 350°F. oven for 25-30 minutes or until cake shrinks in slightly from edge of pan. Turn out onto wire racks; cool.

Filling

½ cup butter 1 package (6 ounces)
½ cup confectioners sugar semi-sweet chocolate pieces
1 1/3 cups creamy peanut
butter

Beat butter and sugar until smooth in a medium sized mixing bowl. Blend in peanut butter. Melt chocolate pieces in double boiler over hot, not boiling water. Stir chocolate into peanut butter mixture. Chill for 15 minutes or until thick enough to spread. With a sharp knife, trim cake layers so they are flat. Brush off crumbs. Place one cake layer on serving platter and spread with some of the filling. Top with second layer, more filling, then third layer. Spread the top and sides of the cake with remaining filling. Smooth surface. Chill until filling is firm.

Peanut Clusters

½ package (3 ounces) ¾ cup chopped roasted
semi-sweet chocolate pieces peanuts

Melt chocolate pieces in small saucepan over low heat. Mix melted chocolate with peanuts. Drop mixture by heaping teaspoons on an aluminum foil-lined cookie sheet to make 12 clusters. Chill until firm.

Frosting

1½ packages (9 ounces) semi-sweet chocolate pieces

Melt chocolate pieces in small saucepan over low heat; cool to room temperature. Remove filled cake from refrigerator. Pour melted chocolate in center of cake. Working quickly with a spatula, spread the chocolate thinly over top allowing it to drip over sides. Spread chocolate thinly to cover sides of cake. Place clusters on top of cake spacing them evenly and pressing them into the soft chocolate. Chill cake until ready to serve. Yields: 12 servings.

PEANUT CREAM CHEESE FROSTING

1 package (8 ounces) cream 1 package (16 ounces)
cheese, softened confectioners sugar
½ cup margarine or butter, 2 teaspoons vanilla extract
softened 1 cup chopped roasted
peanuts

Cream cheese and butter. Add sugar, beating until light and fluffy. Stir in vanilla. Frost cake layers. Sprinkle chopped peanuts between layers and over cake.

PIES

SPICY PEANUT RAISIN PIE

3 eggs 1 tablespoon white vinegar
1 cup granulated sugar 1 teaspoon vanilla extract
1 cup dark corn syrup ½ teaspoon ground cloves
¼ cup melted butter 9 inch unbaked deep dish
½ cup seedless raisins pastry shell
1 cup chopped roasted
peanuts

Beat eggs. Add sugar, syrup and butter. Mix well. Stir in remaining ingredients. Pour into an unbaked 9 inch pie shell. Bake at 350°F. 40 minutes or until set. Makes a 9 inch pie.



PEANUT BUTTER CUSTARD PIE

1 cup confectioners sugar *2 cups scalded milk
½ cup chunky peanut butter 3 egg yolks, beaten
1 9 inch baked pastry shell 2 tablespoons butter
¼ cup cornstarch ¼ teaspoon vanilla extract
2/3 cup granulated sugar 3 egg whites
¼ teaspoon salt ½ cup granulated sugar

Combine confectioners sugar and peanut butter; blend until the appearance of biscuit mix. Spread ¼ of this mixture on the bottom of the pastry shell.

Combine cornstarch, granulated sugar and salt. ** Add scalded milk and mix well. Pour small amount over egg yolks. Mix well, then return to milk mixture. Cook in top of double boiler over medium heat until mixture thickens. Remove from heat. Stir in butter and vanilla, then pour into prepared pastry shell. Top with meringue.

To Make Meringue: beat egg whites, adding sugar a little at a time until sugar is all dissolved and the meringue is stiff and glossy. Pile onto hot pie filling and sprinkle remaining peanut butter and sugar mixture over the meringue. Bake at 350°F. until lightly browned. Yields 6 to 9 servings.

*to scald milk, heat to just below boiling.

Variation: **Chocolate Custard Pie

Stir 2 tablespoons cocoa into cornstarch-sugar mixture, then proceed with preparation of custard filling according to directions.