

Peanut Butter Breakfast Bread Pudding With Maple Peanut Sauce



Ingredients

- 1/3 cup creamy peanut butter
- 2 eggs
- 1/2 cup granulated sugar
- 2/3 cup milk
- 1 1/2 tsp pure vanilla extract
- 1/2 tsp salt
- 4 cups cubed brioche or challah bread (cut into cubes)
- 2/3 cup pure maple syrup
- 1/3 cup creamy peanut butter
- 1/3 cup crushed peanuts

Directions

1. Preheat oven to 350 degrees.
2. Butter four 4-ounce ramekins.
3. Mix 1/3 cup peanut butter, eggs, sugar, milk, vanilla and salt.
4. Toss bread cubes in mixture until thoroughly coated.
5. Divide evenly among prepared dishes.
6. Bake until custard is set in the middle and the top is golden, about 35-40 minutes.
Note: If tops of bread brown too quickly, cover ramekins loosely with aluminum foil.
7. While pudding is baking, blend 1/3 cup peanut butter with maple syrup; transfer to small saucepan and heat on low until thoroughly warmed.
8. To serve, drizzle ramekins with maple-peanut sauce and garnish with chopped peanuts and powdered sugar.



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Peanut Butter Crunch



Ingredients

- 1 cup light corn syrup
- 1 cup granulated sugar
- 1 jar (12 ounces) crunchy peanut butter

Directions

1. Stir together syrup and sugar in a 2 quart microwave safe container.
2. Cook 1½-2 minutes on HIGH or until sugar is dissolved.
3. Stir in peanut butter until well blended.
4. Mix in cereal.
5. Pour in 8x12-inch buttered pan.
6. When cooled, cut into squares.

Optional toppings: coconut flakes, chocolate chips, chocolate drizzle or sprinkles.



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