

VEGETARIAN

Peanut Butter Bread

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	10 min	50 min	8	\$0.19	271 kcal

Peanut Butter Bread is a lacto ovo vegetarian recipe with 8 servings. One portion of this dish contains approximately 8g of protein, 10g of fat, and a total of 271 calories. For 19 cents per serving, this recipe covers 10% of your daily requirements of vitamins and minerals. This recipe from Foodnet...

Ingredients

- ☐ 4 teaspoons baking powder
- ☐ 1½ cups milk
- ☐ 1 teaspoon salt
- ☐ 2 cups all-purpose flour
- ☐ ½ cup peanut butter
- ☐ 1/3 cup sugar

EQUIPMENT Oven, Loaf pan

Method

- 1Preheat oven to 375 degrees F.
- 2Combine dry ingredients.
- 3Add milk and peanut butter.
- 4Pour into a greased 8 by 4 by 3-inch loaf pan.
- 5Bake for approximately 50 minutes.
- 6Serve with your favorite jam.

Nutrition per serving

271

KCAL

8 g

PROTEIN

10 g

FAT

38 g

CARBS

Saturated Fat

2.5 g · 16% of daily needs

Fibre

1.6 g · 6% of daily needs

Sugar

12.3 g · 14% of daily needs

Sodium

590 mg · 26% of daily needs

Cholesterol

5.5 mg · 2% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/peanut-butter-bread-147681