

### Peanut Butter Fruit Dip

1 cup peanut butter  
1 cup honey  
1/2 teaspoon ground cinnamon  
Cream peanut butter, honey and cinnamon until smooth. Use as a dip for fresh fruit, dried fruit, fresh vegetables or pretzels. Can also be used as a spread for toast, bread or crackers. Yields 2 cups.

### Apple Wedges

apple  
peanut butter  
raisins  
Core apple and slice into eight wedges. Spread peanut butter on each wedge and top with raisins.

### Peanut Gondolas

2 lettuce leaves  
1 banana  
mayonnaise  
1/4 cup chopped roasted peanuts  
2 cherries  
Place lettuce on salad plate. Peel banana and cut in half lengthwise. Place banana halves on lettuce leaves. Spread banana halves with mayonnaise, sprinkle chopped peanuts over mayonnaise and top with cherries. Yields 2 servings.

### Peanut Butter Pudding

2 cups cold milk  
1 package instant pudding (any flavor)  
1/2 cup crunchy peanut butter  
Pour milk into mixing bowl. Add peanut butter and pudding mix. Beat slowly until well mixed, about 1 minute. Pour into serving dishes. Let stand to set, about 5 minutes. Yields 6 servings.

### Mexican Peanut Log

2 1/2 cups shredded cheddar cheese, at room temperature  
1/4 cup creamy peanut butter  
2 tablespoons taco sauce  
snipped parsley  
snack crackers  
Combine cheese, peanut butter and taco sauce in small bowl. Beat until smooth with an electric mixer. Shape into a log 1 1/2 inches in diameter. Wrap in waxed paper and chill. To serve, roll log in snipped parsley to coat. Serve with crackers. Yields 1 log.

### Apple-Orange Salad

1/3 cup mayonnaise  
1/4 cup crunchy peanut butter  
1/2 cup frozen whipped dessert topping (thawed)  
1 medium orange  
4 apples, sliced  
In a small bowl, gradually blend mayonnaise into peanut butter. Fold in thawed whipped topping. Section orange, reserving 1 tablespoon juice. In another bowl, sprinkle apples with orange juice; stir to coat. Mix in orange sections. Top with peanut butter mixture. Serve at once. Yields 6 servings.

### Peanut Butter Swirl

2 squares graham crackers  
2 tablespoons peanut butter  
1 tablespoon vanilla or fruit yogurt  
nutmeg  
Spread crackers with peanut butter. Top with a swirl of yogurt. Sprinkle with nutmeg. Yields 2 servings.

### Easiest Yet Peanut Butter Fudge

1 bag (12-oz.) milk chocolate morsels  
1 jar (12-oz.) crunchy peanut butter  
1 can (14-oz.) sweetened condensed milk (not evaporated milk)  
Melt chocolate and peanut butter in top of double boiler. Remove from heat and stir in milk. Pour in an 8 x 8 inch pan lined with waxed paper. Refrigerate to chill. Cut into 1 inch pieces. Yields 1 1/2 pounds.

### Soft Peanut Butter Cookies

1 cup granulated sugar  
1 cup peanut butter, creamy  
1 egg, slightly beaten  
1 teaspoon vanilla extract  
Mix all ingredients thoroughly. Drop by teaspoonful onto baking sheet and press with fork. Bake in a 325 degree oven for approximately 10 minutes. Cool before removing from baking sheet. Yields 3 dozen cookies.

### Peanut Butter S'mores

graham cracker  
peanut butter  
large marshmallow  
Spread cracker with peanut butter. Top with marshmallow. Place under broiler until marshmallow starts to brown. Yields 1 serving.

### Crispy Peanut Butter Treats

3 tablespoons butter or margarine  
1/2 cup peanut butter  
5 cups miniature marshmallows  
5 cups crispy rice cereal  
Melt butter, peanut butter and marshmallows over low heat. Stir in rice cereal. Mix until cereal is coated. Press out onto waxed paper or into buttered 9-inch square pan. Cool. Cut into squares. Yields 18 squares.

### Peanut Butter Haystacks

1 package(6-oz.) butterscotch morsels  
1/3 cup creamy peanut butter  
1 cup roasted peanuts  
1 can (3-oz.) chow mein noodles  
Melt butterscotch morsels and peanut butter in top of double boiler over hot (not boiling) water. Stir to blend. (Or microwave butterscotch morsels in a 2 quart microwave safe container for 1 minute on HIGH; stir. Microwave on HIGH 1 minute longer. Stir until smooth. Add in peanut butter; stir to blend.) Add peanuts and noodles, stir until well covered. Form little clusters on waxed paper. Let harden. Yields 36 haystacks.

### Microwave Peanut Brittle

1 1/2 cups raw shelled peanuts, skins on  
1 cup granulated sugar  
1/2 cup light corn syrup  
1/8 teaspoon salt (optional)  
1 teaspoon butter  
1 teaspoon vanilla extract  
1 teaspoon baking soda  
Stir together peanuts, sugar, syrup and salt in a 1 1/2 quart microwave safe container. Microwave 4 minutes on HIGH; stir. Microwave 4 minutes longer. 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 and spread to 1/4-inch thickness. When cool break into pieces. Store in airtight container. Yields 1 pound.

