

## PEANUT BUTTER BREAD

- 2 cups flour
- 2 tsp. Rumford Baking Powder
- Egg Replacer equivalent of 1 egg
- $\frac{3}{4}$  cup Peanut Butter
- $\frac{1}{2}$  cup Honey
- $\frac{3}{4}$  cup Soy Milk (I use Better Than Milk)

### **Directions:**

Measure flour and baking powder into a bowl and set aside. In a two quart bowl, mix 1  $\frac{1}{2}$  tsp. of Egg Replacer powder and 2 Tbsp. Water. Mix well and add the  $\frac{3}{4}$  cup of Peanut Butter and the  $\frac{1}{2}$  cup of Honey. When this is well mixed add the  $\frac{3}{4}$  cup of Soy Milk. Mix well and add the 2 cups of flour. Stir until well mixed and pour into the prepared loaf pan. Grease a 8  $\frac{1}{2}$  X 5 inch loaf pan with a nonstick cooking spray. Pour into prepared loaf pan and bake at 350 degree oven for 35-40 minutes or until lightly browned.