make mine Peanut Butter
The most popular sandwich among youngsters today is without question peanut butter. It is so popular, in fact, that we often overlook the many other ways of using peanut butter. Given here are dozens of good peanut butter recipes developed in the Skippy kitchens at Best Foods. We begin with sandwiches, but go on to pancakes and muffins, candy, cookies and pie. There's also a soup and a main dish. It's fun to cook with peanut butter.

**PEANUT BUTTER SANDWICHES**

Spread bread with Skippy peanut butter and top with:
- Crumbled bacon
- Sliced bananas
- Raisins
- Sliced pickle or pickle relish
- Jelly, jam or marmalade

**PEANUT BUTTER SANDWICH FILLINGS**

Mix Skippy peanut butter with:
- Grated raw carrot
- Tomato catsup
- Grated cheddar cheese
- Deviled ham
- Applesauce
- Marshmallow creme

**PEANUT BUTTER PARTY TREATS**

Celery stuffed with Skippy blended with cottage cheese
- Crackers spread with Skippy mixed with chopped chicken
- Chilled cucumber slices topped with Skippy
- Toast strips spread with Skippy and topped with stuffed olive slices

**CHOCO-NUT BROWNIES**

Add a new flavor to an old favorite. With chocolate or plain, they are delicious.

- 1/2 cup sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup Mazola or Nucoa margarine
- 2 (1 ounce) squares unsweetened chocolate
- 1/4 cup Skippy creamy or chunk style peanut butter
- 1 egg, well beaten
- 1 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 1/4 cup chopped peanuts

Sift flour, baking powder and salt together. Melt margarine, chocolate and peanut butter in saucepan over low heat. Add sugar to egg; beat well. Stir in peanut butter mixture and vanilla. Mix in sifted dry ingredients, then nuts. Turn into greased 8 x 8 x 2-inch baking pan. Bake in 350°F. (moderate) oven until brownies test done, about 30 minutes. Cut as desired. Makes 16 (2-inch) squares.

**NOTE:** If salted peanuts are used, omit salt.

**PEANUT BUTTER BROWNIES:** Follow recipe for Choco-Nut Brownies, omitting chocolate.

**SURPRISE FUDGE**

It looks like chocolate fudge but has a surprise peanut butter flavor.

- 1/2 cup milk
- 1/2 cup Mazola or Nucoa margarine
- 3 (1 ounce) squares unsweetened chocolate
- 1/2 cup Skippy creamy peanut butter
- 2 teaspoons vanilla
- 1 pound confections sugar, sifted

Heat milk, margarine and chocolate in saucepan over low heat, stirring constantly, until margarine and chocolate melt. Remove from heat. Add peanut butter, vanilla, salt and about 1/2 the sugar; stir until smooth. Blend in remaining sugar. Turn into greased 8 x 8 x 2-inch pan. Chill until firm. Makes 64 (1-inch) pieces.

**MARY JANE TAFFY**

A taffy pull is fun! For an old fashioned treat, make the taffy with peanut butter.

- 1 cup Karo blue label syrup
- 1 cup sugar
- 2 tablespoons vinegar
- 1/2 cup Skippy creamy or chunk style peanut butter

Combine syrup, sugar and vinegar in saucepan. Cook over medium heat, stirring occasionally, until temperature reaches 248°F. or until a small amount of mixture dropped into very cold water forms a firm ball which does not flatten on removal from water. Add peanut butter. Cook, stirring constantly, to 295°F. or until a small amount of mixture dropped into very cold water forms a ball which is hard enough to hold its shape, yet plastic. Remove from heat. Pour into greased pan and let stand until cool enough to handle. Pull with fingers until candy is elastic, light in color, and has satiny-like finish. Pull into long strips. Cut into 1 inch pieces. Wrap in waxed paper. Makes about 1 pound.

**PEANUT BUTTER COOKIES**

Crisp and crunchy, here's a cookie everyone likes.

- 1/2 cup Skippy creamy or chunk style peanut butter
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1 egg, well beaten
- 2 tablespoons vinegar
- 2 cups Karo red or blue label syrup
- 1 cup sugar
- 1/2 cup Skippy creamy or chunk style peanut butter

Mix ingredients together, adding peanut butter last. Pour into unbaked pastry shell. Bake in 400°F. (hot) oven 15 minutes. Reduce heat to 350°F. (moderate) and bake 30 to 35 minutes longer. Filling should appear slightly less set in center than around edge.

**CHUNKY CHOCOLATE PUDDING**

Wonderful pie with a taste of the South. Serve it topped with whipped cream.

- 1 package chocolate pudding
- 1/2 cup Skippy chunk style peanut butter
- 2 cups milk
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1 cup Karo blue label syrup
- 1/2 cup Skippy creamy or chunk style peanut butter

Cook pudding according to package directions, using 2 1/2 cups milk. Remove from heat; blend until smooth and well blended. Add beaten egg and vanilla, then sifted dry ingredients, a little at a time, mixing well after each addition. Shape dough into 1 inch balls. Place on ungreased cookie sheet, flatten with fork. Place about 1/2 teaspoon peanut butter on top of each. Bake in 350°F. (moderate) oven 12 to 15 minutes. Makes about 3 1/2 dozen cookies.

**COCONUT CANDY**

Combine coconut and peanut butter to make an easy no-cook candy.

- 1 cup flaked coconut
- 1/4 cup Skippy creamy or chunk style peanut butter
- 1 tablespoon Karo red or green label syrup
- 1 teaspoon vanilla
- Confections sugar

Mix coconut, peanut butter, syrup and vanilla together thoroughly. Shape into 1 inch balls. Chill until firm. Roll in confections sugar. Makes 12.
FRENCH TOASTED SANDWICHES
French toast peanut-butter sandwiches for a new and different breakfast dish.

1 egg, beaten
1/2 cup milk
8 slices white bread
Skippy creamy or chunk style peanut butter

Combine egg and milk. Spread 4 slices of bread generously with peanut butter, top with remaining 4 slices. Dip sandwiches into egg-milk mixture. Bake on a well greased griddle or skillet. Brown one side, turn and brown other side. Serve hot with Karo waffle syrup.

PEANUT BUTTER SOUP
A hearty soup that's a favorite with adults, but will also please the children.

2 tablespoons Mazola or Nucoa margarine
2/3 cup finely chopped celery
2/3 cup finely chopped onion
1/2 cup flour
1 cup Skippy creamy or chunk style peanut butter
2 cups milk
4 cups chicken stock or bouillon
1/4 teaspoon salt
Dash pepper

Melt margarine in skillet. Add celery and onion; cook over low heat, stirring frequently until tender. Stir in flour, mixing until smooth. Blend peanut butter with 1 cup milk. Stir into mixture in skillet with remaining milk, stock, salt and pepper. Cook over medium heat, stirring constantly, until slightly thickened. Serve hot. Makes about 7 cups.

BAKED HAM ROLLS
New way to serve ham and sweet potatoes—with a peanut butter sauce.

2 cups mashed sweet potatoes
2 tablespoons Mazola or Nucoa margarine
8 large thin slices cooked ham
1 cup Karo blue label syrup
1/2 cup Skippy creamy peanut butter
1/2 cup orange juice
1 tablespoon Mazola or Nucoa margarine, melted
1 teaspoon grated orange rind

Combine sweet potatoes and 2 tablespoons margarine. Place about 1/4 cup mixture on each ham slice. Roll up and fasten with wooden picks. Place in shallow dish. Combine remaining ingredients. Pour over ham rolls. Bake in 350°F. (moderate) oven until heated, about 30 minutes, basting and turning occasionally. Makes 4 servings.

SKIPPY CORN MUFFINS
Cut 1/2 cup Skippy peanut butter into 1 (12-ounce) package corn muffin mix with pastry blender or 2 knives until coarse crumbs form. Prepare and bake muffins according to directions on package. Makes 12 medium muffins.