

Using & Storing Peanut Butter



Add peanut butter to your shopping list for a nutritious snack that is sure to please. To get the most food value from your peanut butter—store it right.

How to Use Peanut Butter

Peanut butter can be used in many ways:

- Make “ants on a log” by topping celery with peanut butter and sprinkling raisins on top.
- Core an apple and fill the inside with peanut butter.
- Serve peanut butter on whole grain crackers for a nutritious snack.
- Make a sandwich of peanut butter and one of the following:
 - sliced bananas
 - apple or pear slices
 - salad dressing or mayonnaise
 - tomato slices
 - lettuce
 - raisins
 - or the old stand by-jelly



How to Store Peanut Butter

Peanut butter can be stored on your cupboard shelf. It does not have to be refrigerated.

An unopened jar of peanut butter will remain fresh up to 9 months. Once the jar is open, try to use it within 3 months for the best flavor and quality.

For long term storage, peanut butter can be frozen. Freeze opened containers for up to 10 months and unopened containers up to one year.

Peanut Butter is Good for You

Peanut butter is a good source of energy and protein. It makes an excellent snack for growing children. Combine peanut butter with grain foods like breads or crackers to provide high quality, complete protein.

Peanut Butter Granola

2 tablespoons oil
 1 $\frac{1}{3}$ cups chunky or smooth peanut butter
 $\frac{1}{2}$ cup firmly packed brown sugar
 2 $\frac{1}{2}$ cups rolled oats
 $\frac{1}{4}$ to $\frac{1}{2}$ cup raisins

Stir oil into peanut butter. Add sugar, then oats. Stir until well mixed. Spread mixture onto 2 baking sheets. Bake at 300° F. for 15 to 20 minutes until lightly browned. Stir occasionally. Remove from oven and add raisins.

Serve peanut butter granola as a snack or cereal with milk and fruit.

Makes 4 cups.

Peanut Butter Dip for Vegetables

½ cup mayonnaise
½ cup peanut butter

Mix peanut butter and mayonnaise in a bowl.

Serve dip with finger vegetables like celery, carrots, and green pepper sticks.

Makes ½ cup of dip.

Peanut Butter Quick Bread

2 cups flour
⅓ cup nonfat dry milk
⅓ cup sugar
2 teaspoons baking powder
¾ cup peanut butter
1 cup water

Preheat oven to 350° F. Mix flour, nonfat dry milk, sugar, and baking powder together in a bowl. Blend in peanut butter with a fork. Stir in water. Spoon bread mixture into a greased loaf pan. Bake bread for 45 to 50 minutes or until a knife inserted in the center comes out clean.

Try warm peanut butter quick bread topped with jelly for breakfast or as a tasty dessert for lunch or dinner.

Makes one loaf of bread.

Peanut Butter French Toast

¾ cup peanut butter
12 slices bread
3 eggs
¾ cup milk
1 tablespoon margarine

Spread peanut butter on 6 slices of bread. Top with another slice to make sandwiches. Mix eggs and milk. Dip sandwiches in egg mixture. Melt margarine in heated fry pan. Cook sandwiches over low heat until browned on one side. Flip over and brown other side. Add more margarine to the pan if needed to keep sandwiches from sticking while they cook.

Peanut butter French toast makes a fine breakfast or lunch. Serve with juice or fruit, and milk.

Serves 6



Would you like additional information?

Additional information is available on-line. Please see [MSU Extension-Oakland County's publications](#) as well as [MSU Extension's Bulletin Office](#) on campus.

Reviewed by Robin Danto, Food and Nutrition Extension Educator, MSU Extension—Oakland County, April 2011.

Contact our [Food Safety and Nutrition Hotline](#) (248/858-0904) for questions regarding food safety, nutrition, food preservation and foods. The hotline is staffed Monday through Thursday 6:30 a.m.—4:30 p.m.

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