

# b.NUTTY

... GOURMET PEANUT BUTTER ...

## THREE INGREDIENT PEANUT BUTTER COOKIES

### Ingredients

1 cup BNutty White Chocolate Truffle peanut butter  
or substitute your favorite BNutty flavor

1 cup white sugar

1 egg

### Directions

Preheat oven to 350 degrees F.

Line baking sheets with parchment paper.

Combine the peanut butter, white sugar and egg. Mix until smooth.

Drop spoonfuls of dough onto the prepared baking sheet. Bake at 350 degrees F for 6 to 8 minutes. Do not overbake! These cookies are best when they are still soft and lightly browned on the bottom.



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## BNUTTY PEANUT BUTTER BITES

### Ingredients

1 cup of BNutty Pecan Pie peanut butter  
or substitute your favorite BNutty flavor

3/4 cup of Gluten Free Rolled Oats

1/4 cup ground flax seeds

1/2 cup semi sweet chocolate chips

3 Tablespoons maple syrup

### Directions

Combine all ingredients in a large bowl and refrigerate for 30 minutes.

Remove from fridge and roll into 1 inch balls. Store energy bites refrigerated in an air-tight container. Makes 12 to 15 bites.



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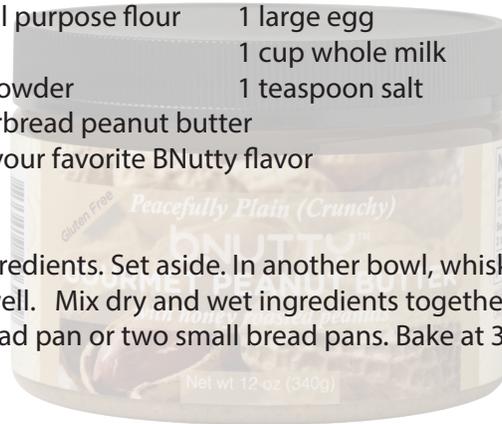
## BNUTTY PEANUT BUTTER BREAD

### Ingredients

2 cups Gluten Free all purpose flour      1 large egg  
1/3 cup sugar      1 cup whole milk  
2 teaspoon Baking Powder      1 teaspoon salt  
3/4 cup BNutty Gingerbread peanut butter  
or substitute your favorite BNutty flavor

### Directions

Mix together dry ingredients. Set aside. In another bowl, whisk egg. Add milk and peanut butter, mix well. Mix dry and wet ingredients together. Pour batter into a well greased 8x4 bread pan or two small bread pans. Bake at 350 for one hour.



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## PEANUT BUTTER 'BUCKEYE' BARS

### Ingredients

1 1/2 cups Peppermint Brownie BNutty Peanut Butter  
or substitute your favorite BNutty flavor  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
3 cups confectioners' sugar  
12 ounces milk chocolate chips

### Directions

In a medium bowl, mix peanut butter, butter, vanilla, and confectioners' sugar with hands to form a smooth stiff dough. Press into a lightly oiled 8x8 pan. Melt chocolate in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and pour over the top of the peanut butter mixture. Place in refrigerator for 1 hour until set.

