

# Peanut Butter Bread Variation

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2/16/2017

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## Peanut Butter Bread Recipe

Servings: 10    Time 40-50 min    **Download PDF**

- 1 cup natural peanut butter (almond butter can be used instead)
- 3 eggs
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon baking soda
- 2 tablespoon poppy seeds (*my add – V.G.*)
- 1 teaspoon cinnamon (*my add – V.G.*)
- 1 large lemon's zest (*my add – V.G.*)
- 1/4 teaspoon salt

Instructions:

1. Beat eggs in a blender.
  2. Fold the peanut butter in and blend until smooth.
  3. Add in remaining ingredients. Pour into a sprayed mini loaf pan and smooth the top. Bake at 350 degrees for 30 Let cool before slicing.
  4. Pour into a sprayed mini loaf pan and smooth the top with a rubber spatula. Bake at 350 degrees for 30 Let cool before slicing.
  5. Bake at 350 degrees for 30-40 min.
  6. Let cool down before slicing.
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