

Betty's Holiday Almond Butter (or Peanut Butter) Bread with Spread



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In this video, Betty demonstrates how to make Holiday Almond Butter Bread with Almond Butter Spread. Peanut Butter may be substituted for Almond Butter for a delicious Peanut Butter Bread and Peanut Butter Spread.

Ingredients:

- 2 cups all-purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup almond butter (or peanut butter)
- 1 well-beaten egg
- 1 cup milk
- 3 ounces Neufchatel cheese or cream cheese, softened
- ¼ cup almond butter (or peanut butter)
- ½ cup light brown sugar, firmly packed

In a large bowl, mix 2 cups all-purpose flour, ½ cup sugar, 2 teaspoons baking powder, and 1 teaspoon salt. With a pastry blender or fork, cut in ¾ cup almond butter (or peanut butter) until mixture is fairly fine. Add 1 well-beaten egg and 1 cup milk. Stir just enough to moisten the dry ingredients. Pour into a buttered and floured 9-inch by 5-inch by 3-inch loaf pan. Bake at 350 degrees (F) for about 1 hour or until cake tester comes out clean in the deepest part. Remove bread from oven and cool in pan for about 10 minutes. Transfer to a cooling rack and cool completely. Serve bread while still warm or after it is completely cooled. While bread is baking, make Almond Butter (Peanut Butter) Spread. In a small bowl, whip 3 ounces Neufchatel cheese or cream cheese. Beat in ¼ cup almond butter (or peanut butter) and ¼ cup brown sugar. Spoon spread into a small dish to accompany the baked bread. To serve, slice bread and place on a nice serving plate with Almond Butter (Peanut Butter) Spread on the side. A wonderful dish for the holiday season! Enjoy! --Betty