

## Peanut Butter Sweets



Whether you like creamy or crunchy, there's no denying that peanut butter is a favorite pantry staple, and *Peanut Butter Sweets* offers you 70 tasty ways to enjoy it.

From smoothies, cookies, pies, and cakes to candies, dips, sauces, and toppings, here are recipes to help you create luscious sweet treats for parties and special events, luncheons, desserts, or for eating all by yourself while watching a favorite movie. You can also indulge your creative genius and package up some of these yummy morsels in cute ways for gift-giving.

Whip up a pretty Southern Belle Shake, bake a batch of Peanut Butter Macaroons, create a Peanut Butter Cheesecake, or serve a scrumptious Peanut Butter Soufflé to the delight of your friends and family. Peanut butter lovers will rejoice!

# Peanut Butter Sweets



*Pamela Bennett*



Peanut Butter Sweets Bennett



GIBBS SMITH



Cookbook



*Pamela Bennett* grew up in Durham, North Carolina, where she was exposed to an environment rich in the southern culinary tradition. She was educated in business, graduating from Crofts College. Pam has been making signature sweets for more than 25 years and sharing them with family and customers. She owned and operated Black Sheep Baskets in Dallas, Texas, which featured her jams. Additionally, she has worked in the entertainment industry (MGM and Sundance) as well as at three major universities. She now lives with her never-dull psychologist husband in Provo, Utah, and is the mother of two intelligent, compassionate, humorous children. She is the author of *Jams & Jellies in Less Than 30 Minutes*.

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## Luscious Lava Cake

*\* Makes 4 servings \**

5 ounces semisweet chocolate,  
chopped  
1/4 cup unsalted butter  
2 large eggs  
2 large egg yolks

6 tablespoons sugar  
2 teaspoons vanilla  
4 tablespoons peanut butter  
1 teaspoon salt  
2 tablespoons flour

Preheat oven to 400 degrees and butter 4 custard or soufflé cups. Place on a baking sheet with sides.

Stir the chocolate and butter together in a small saucepan over low heat until smooth. Remove from heat and allow to cool 10 minutes. Stir occasionally.

Using an electric mixer, beat the eggs plus egg yolks, sugar, vanilla, peanut butter, and salt in a medium bowl. When a thick “ribbon” cascades from the mixer, about 5–6 minutes, you can then fold in the flour. Stir to incorporate. Gently fold in the chocolate mixture.

Spoon the batter into the prepared custard cups and bake for 15 minutes. The top of each cake will be soft and dry, while the interior will be moist. When you spoon into this beauty, the “lava” will ooze out.

# Tropical Smoothie

\* *Makes 1-2 servings* \*

1/3 cup peanut butter  
1 large orange, peeled and  
segmented  
2 cups banana slices

1 cup strawberries, cherries, or  
mango or papaya slices  
1 cup soy or rice milk, divided  
2 teaspoons agave\*  
1/2 cup ice



Combine peanut butter, fruit, half of the milk, and the agave in a blender. Process until smooth. Add the ice and continue processing until smooth. Add the remaining milk if you desire a thinner consistency.

\* Agave is a plant-based sweetener. You can substitute honey.