







Cake

- 10 -



Baking



Ingredients

- 1 ½ Cups All-purpose Flour
- 1 Tsp Baking Powder
- ½ Tsp Baking Soda
- 1/4 Tsp Salt
- ½ Cup Peanutji's Peanut Butter (Smooth or Crunchy)
- ½ Cup Sugar (Brown or White)
- ½ Cup Yogurt (or Unsweetened Applesauce)
- ½ Cup Milk (or Plant-based Milk)
- ¼ Cup Oil (Vegetable or Melted Butter)
- 1 Tsp Vanilla Extract

- Preheat the Oven: Set to 170°c (340°f). Grease and Line a Baking Pan.
- Mix Dry Ingredients: Sift Flour, Baking Powder, Baking Soda, and Salt in a Bowl.
- Whisk Wet Ingredients: in Another Bowl, Mix Peanut Butter, Sugar, Milk, Oil, and Vanilla Extract Until Smooth.
- Combine: Gradually Add Dry Ingredients to Wet Mixture and Fold Gently. Avoid Overmixing.
- Bake: Pour Batter Into the Pan, Tap to Remove Air Bubbles, and Bake for 30-35 Minutes or Until a Toothpick Comes Out Clean.
- Cool & Serve: Let It Cool for 10 Minutes Before Slicing. Enjoy Your Peanut Butter Cake!



Sandwich



Ingredients

- 2 Slices Bread
- 1 ½ Tablespoons **Peanut Butter**

- Spread Peanutji's peanut butter on one slice of bread.
- Place them together, cut in half, and serve.









Dessert Lasagna

Ing<u>s</u>edients

- 1 Box Cookies
- Cool Whip or Whip Your Own Fresh Whipped Cream 1 Cup Cream Plus a Drop of Sugar for Sweetness
- Crunchy or Creamy **Peanut Butter** Cups
- ½ Cup Peanutji's **Peanut Butter** Melted in Microwave
- 1 Box Instant or Regular Vanilla Pudding Prepared

- Line the Bottom of an 8x8 Pan With Cookies.
- Top With a Drizzle of the Melted Peanut Butter.
- Add 1/2 the Pudding.
- Add Half the Cream. (I Like to Use a Pastry Bag So It is Pretty but You Can Spread It if You Prefer.)
- Top With Chopped Peanut Butter Cups.
- Repeat the Layering!
- Decorate the Top With Crushed Cookies,
 Peanut Butter Cups and a Drizzle More of Peanut Butter.
- This Must Be Chilled Overnight for the Cookies to Soften!



Salad Dressings

Ingredients

- ¼ Cup Roasted Peanuts
- 2 Tbsp **Peanut Butter**
- 1-1 Cup Your Favorite Veggies
- 2 Tbsp Olive Oil
- 1 Tbsp Honey
- 1 Tbsp Soy Sauce
- 1 Tbsp Lemon Juice
- 1 Small Garlic Clove
- 1/4 Tsp Salt (Adjust to Taste)

- In a mixing bowl, combine Peanutji's Roasted Peanuts, onions, tomatoes, and potatoes
- Add red chilli powder, chaat masala, and lemon juice.
- Drizzle Peanutji's Groundnut Oil for a rich, nutty flavor.
- Toss well and garnish with coriander before serving.
- Add peantuji peanut butter salad dressing and garnish with coriander before serving.
- Drizzle over your favorite salad & enjoy!











Energy Balls

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- 2 Cups Rolled Oats
- 1 Cup **Peanut Butter**
- 1 Cup Crushed Walnuts
- ½ Cup Semisweet Chocolate Chips
- ¼ Cup Honey, or More as Needed

Directions

- Beat Oats, Peanutji's Peanut Butter, Walnuts, Chocolate Chips, and Honey in the Bowl of a Stand Mixer Fitted With the Paddle Attachment Until Well Combined
- Adding More Honey if Mixture is Not Holding Together.

Scoop Mixture With a Cookie Scoop and Form Into 24 Balls

Place on a Cookie Sheet. Refrigerate Until Firm, 30 to 60 Minutes.







Strength

WHY CHOOSE PEANUTJI BUTTER?

Cholesterol Flavours

- 1. Using High Quality Peanuts, Ensuring a Rich Flavour
- 2. Giving You Clean Energy to Fuel Your Day!

No Artificial

3. Free From Artificial Additives

Zero

- 4. Peanutji Butter is the Perfect Balance of Taste & Health Benefits.
- 5. Affordably Delicious and Nutritious Experience in Every Bite.
- 6. High in Dietary Fiber & Protein

WHAT MAKES PEANUTJI SPECIAL?

Support Brain

Wellness

✓ Classic & Choco, Available in Creamy & Crunchy Textures.

Palm Oil

Boosts

Energy

Dietary

Fiber

- ✓ Made with premium, top-grade roasted peanuts, ensuring the highest quality and flavor.
- ✓ No Artificial Flavors, Just Pure, Nutrient-packed Goodness.
- ✓ Every Jar Meets the Highest Safety Standards and is Lab-tested.
- ✓ The peanuts are perfectly roasted in the Ahu
 plant to ensure they are free from bacteria.

Best Fuel forAll Sports Activities









Running

Swimming





PURE, POWERFUL, PROTEIN PACKED

* PEANUT BUTTER *





CHOCO PEANUT BUTTER CREAMY & CRUNCHY

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