



Peanut Butter Loaf Slices

by Jeanette Busch

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1 cup peanut butter
3 cups tomato juice
1/3 cup flour
1/2 cup cornstarch
1 tablespoon cornmeal
2 teaspoons salt
2 tablespoons dry minced onion
dash of cayenne pepper
3 heaping tablespoons nutritional yeast

1. Combine all ingredients in blender, making 2 blendings to enable all ingredients to mix well.
2. Spoon into sprayed loaf pan or 2 small loaf pans or round tin cans.
3. Cover top tightly with foil.
4. Place in larger baking pan with 1 inch of water.
5. Bake at 250 degrees for 2½ hours.
6. The loaf thickens as it cools and slices beautifully when chilled.
7. Will keep in refrigerator several days and is delicious as a sandwich filling.