

Post

FOODSERVICE



Peter Pan® Peanut Butters and Peanut Spreads

Peter Pan Peanut Butter is the only choice with plenty of peanut flavor you love, and a smooth, spreadable texture. Our *peanut butter* and peanut spreads vary from crunchy and creamy to honey roasted.



- **GF** Gluten free
- No Artificial Colors
- No Artificial Flavors
- No Preservatives
- **U** Kosher
- 8g protein (6% DV) per serving

	ORDERABLE ITEM NUMBER	PACK/SIZE	SHELF LIFE (MONTHS)	KOSHER SYMBOL	SERVING SIZE (g)	TOTAL CALORIES	TOTAL FAT (g)	SAT FAT (g)	SODIUM (mg)	TOTAL CARBS (g)	TOTAL DIETARY FIBER (g)	TOTAL SUGARS (g)	ADDED SUGARS (g)	PROTEIN (g)	SMART SNACK QUALIFIED	CACFP QUALIFIED	≤6g TOTAL SUGARS PER OZ.
PEANUT BUTTER PRODUCTS																	
Peter Pan Crunchy GF	38456	12/16.3 oz	18	U	33	210	17	3.5	100	7	2	3	2	8		★	★
Peter Pan Honey Roast Crunchy GF	38457	12/16.3 oz	18	U	34	200	15	3	110	10	2	7	6	7	★	★	★
Peter Pan Honey Roast Creamy GF	38458	12/16.3 oz	18	U	34	200	14	3	130	11	2	8	7	7	★		
Peter Pan Creamy GF	38460	12/16.3 oz	18	U	32	200	16	3.5	125	7	2	3	2	8	★	★	★
Peter Pan Creamy GF	38513	12/28 oz	18	U	32	200	16	3.5	125	7	2	3	2	8	★	★	★
Peter Pan Crunchy GF	38517	12/28 oz	18	U	33	210	17	3.5	100	7	2	3	2	8		★	★
Peter Pan Creamy GF	38503	3/96 oz	18	U	32	200	16	3.5	125	7	2	3	2	8	★	★	★



Note: Please contact your Sales Representative for other peanut butter options available.

Product information is subject to change. Refer to product label on package to verify all ingredients, allergens and nutritional information.

Visit www.postconsumerbrands.com/food-service/ for the latest information.

No-Bake Peanut Butter Cereal Bars

Ingredients

- 1½ cups **Peter Pan® Crunchy Peanut Butter**
- 2/3 cup maple-flavored or pancake syrup
- 2/3 cup sugar
- 3 cups Honey Bunches of Oats® cereal
- 4 squares semi-sweet chocolate melted

Directions

1. Microwave **Peter Pan® Crunchy Peanut Butter**, syrup and sugar in large microwavable bowl on high 3 minutes, stirring every minute.
2. Pour over cereal in large bowl; mix to coat well. Press into greased foil-lined 13x9-inch pan.
3. Spread melted chocolate evenly over cereal mixture. Let stand or refrigerate until chocolate is firm. Cut into 24 bars. Store in tightly covered container in refrigerator.



Coconut Peanut Butter Energy Balls

Ingredients

- 1 cup Better Oats® Organic Quick Oats
- ¼ cup coconut shredded
- ¼ cup ground chia seeds
- 1 cup Malt-O-Meal® Crispy Rice cereal
- ½ cup creamy or crunchy **Peter Pan® Peanut Butter**
- ¼ cup pure maple syrup
- ½ cup chocolate chips

Directions

1. Combine all ingredients in a mixing bowl until well combined.
2. Roll into the size balls you prefer. You can also use an ice cream scoop to form them.
3. Store in the refrigerator until ready to eat!



Peanut Butter Cookies

Ingredients

- 1 cup **Peter Pan® Creamy Peanut Butter**
- no-Stick Cooking Spray
- ¾ cup granulated sugar
- 1 egg

Directions

1. Preheat oven to 350°F. Spray two baking sheets with cooking spray; set aside.
2. Stir together **Peter Pan® Creamy Peanut Butter**, sugar, and egg in medium bowl until well blended. Drop by rounded tablespoons onto baking sheets. Using a fork, press to make crisscross pattern on top of each cookie.
3. Bake 12 to 14 minutes or until lightly browned, rotating pans halfway through bake time. Let stand 1 minute on baking sheets. Transfer to wire racks to cool completely.



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