

# Peanut Butter Long Johns

## INGREDIENTS

### Bars:

1 ½ cups milk  
1/3 cup butter  
4 Tablespoons granulated sugar  
2 teaspoons salt  
¼ cup lukewarm water  
2 packages yeast (4 ½ teaspoons)  
2 eggs, beaten  
5 cups flour  
2 teaspoons cinnamon

### Peanut Butter Frosting:

1 cup peanut butter  
3 cups powdered sugar  
1 pinch salt  
1 cup butter  
½ cup heavy cream

## PREPARATION

### Step 1

#### For the dough:

In a medium saucepan scald milk; add butter, 3 Tablespoons granulated sugar, and salt. Stir to combine and set aside to cool to lukewarm.

In a large bowl, add the lukewarm water and the yeast (remember the water should be just lukewarm, too hot and it will kill the yeast), Add the remaining 1 Tablespoon of sugar to the yeast and water and whisk to combine. Let sit for 5 minutes until it starts to bubble and become foamy.

After the yeast is foamy and the milk mixture is lukewarm, add the eggs to the yeast and stir to combine, then add the milk mixture to the yeast mixture. Whisk the cinnamon into the flour and gradually add to the yeast mixture. You may need to add more, you want the dough slightly sticky, but not too sticky. Knead for 3-5 minutes.

Spray another large bowl with non-stick spray, place the dough in the bowl and let raise for an hour or until double in size.

Punch down and roll out into a large rectangle about 1 inch thick.

Cut into rectangles. I cut the rectangle in half, and then each half into 6 pieces to make 12 bars, then place on a greased baking sheet. Let raise for about 30 minutes.

While bars are raising, preheat the oven to 425 degrees.

Bake the bars for 7 to 8 minutes or until golden brown. Watch carefully. Remove from oven and let cool slightly before icing.

### Step 2

#### Peanut Butter Frosting:

Mix together the ingredients. Add more powdered sugar until the frosting is creamy and not runny. Spread on top of cooled bars.

My name is Julie Wilson. For the Kansas state fair, I have made Peanut Butter Long Johns. Some people call them doughnuts also. I first got this recipe from my great aunt when we were visiting her and her family. She told us about a long john recipe that was baked in the oven, and was very good. I made them, and she was right, they are extrememly good, as well as very easy to make. I only had to substitute one thing this time when I made the long johns. I used oil instead of butter in the long johns because we did not have any more butter. My family really enjoys these long johns as a treat. They are light and fluffy, and the frosting gives them an even better flavor. I have also made maple frosting to go with my long johns. I have made these long johns for our local farmers market this summer, and I have sold a lot. I really enjoy making these long johns, and I hope that you will also use this recipe to treat yourself.