|  |  |  |
| --- | --- | --- |
| **Version** | **Author** | **Data Created/Modified** |
| 1.0 | Naveen Krishnamurthi | 26-Oct-16 |

This document explains the detailed procedure to make a Peanut Butter and Jam Sandwich

1. Obtain the following ingredients:
   1. Peanut Butter
   2. Jam
   3. Slices of bread
2. Acquire the following items for making the sandwich:
   1. Butter knife
   2. A flat surface for spreading the jam, like a cutting board
3. Decide if the peanut butter is to be bought from a store or to be made at home. If you have decided to make the peanut butter at home, proceed with the next step. Else, skip directly to Step 26.
4. To make the peanut butter, obtain the following ingredients:
   1. 2 cups (300g approx..) unsalted shelled peanuts
   2. ¼ to ¾ teaspoons of kosher salt
   3. 1 to 2 teaspoons of honey
   4. 2 teaspoons of peanut oil or vegetable oil. Obtain more if needed
5. Acquire the following items for making the peanut butter:
   1. Oven
   2. Spoon
   3. Food processor
   4. A round or square cake pan or a rimming baking sheet
   5. Rubber spatula
   6. Dish cloth
6. Turn on the oven.
7. Heat the oven to 177°C (350°F).
8. Take peanuts in your hand and place them on the pan.
9. Place the pan inside the oven.
10. Let the peanuts roast for 3 minutes.
11. Start stirring or shaking the pan and stir it for another additional 3 to 5 minutes until the peanuts change their color and texture to light brown.
12. Keep close watch on the color of the peanuts as they can burn and turn from light brown to dark brown (burnt) quite quickly.
13. Turn off the oven.
14. Let the peanuts cool down for 10 minutes.
15. Transfer the contents of the pan (roasted peanuts) into the jar of the food processor.
16. Turn on the food processor and let it process for 1 minute.
17. Turn off the food processor.
18. Scrape the sides using the rubber spatula.
19. Turn on the food processor once again.
20. Let it process for 2 to 3 minutes until the peanut butter appears shiny and smooth.
21. Take ½ teaspoon of salt in a spoon and pour it into the food processor jar
22. Take 1½ teaspoons of honey from the jar using a spoon and add it into the food processor jar. This is for adding some sweetness into the peanut butter.
23. Add 2 teaspoons of oil. Add more oil if desired.
24. Start the food processor. Keep processing until the peanut butter appears consistent and smooth.
25. Stop the food processor.
26. Take two slices of bread and lay them onto the flat surface.
27. Remove the container of the jar and detach it from the food processor.
28. Using the butter knife, scoop out a portion of the peanut butter from the food processor’s jar.
29. Spread the scooped peanut butter evenly on top of the surface of the bread.
30. Repeat steps 28 and 29 until there is enough peanut butter covering the surface area of bread.
31. Repeat steps 28, 29 and 30 for the other slice of bread.
32. Clean the butter knife with running water so that the peanut butter is completely washed away.
33. Wipe the butter knife with a cloth until there is no moisture left.
34. Using the butter knife scoop out the jam from the jar.
35. Spread the scooped jam evenly on top of the bread.
36. Repeat steps 34 and 35 for both slices of bread until they are quite evenly spread.
37. Place one slice of bread on top of each other so that the faces having peanut butter and jam spread face and touch other. The PBJ (Peanut Butter & Jam) sandwich is now ready
38. Place the PBJ sandwich on a plate and serve (or consume).

**Citations**

1. Article Title: How to Make The Best Homemade Peanut Butter  
   Website Title: Inspired Taste  
   URL: <http://www.inspiredtaste.net/21318/how-to-make-peanut-butter-three-ways/>
2. Article Title: Unambiguously describe how to make a peanut butter and jelly sandwich.

Website Title: CSC-105 2000S

URL: <http://www.math.grin.edu/~rebelsky/CS105/Questions/question.07.html>

**Word Count:** 643