

Peanut Butter & Jelly

The Classic Sandwich — A Step-by-Step Guide

Ingredients

Item	Amount	Notes
Bread	2 slices	White, wheat, or sourdough
Peanut butter	2 tablespoons	Creamy or crunchy
Jelly or jam	1–2 tablespoons	Grape, strawberry, or your favorite

Instructions

- 1 Gather your ingredients**

Lay out your bread, peanut butter, jelly, and a butter knife on a clean surface.
- 2 Lay out two slices of bread**

Place both slices flat. This will be the base for your sandwich.
- 3 Spread the peanut butter**

Using the knife, spread peanut butter evenly across one slice — go all the way to the edges for maximum flavor.
- 4 Spread the jelly**

On the second slice, spread jelly evenly. Use as much or as little as you like!
- 5 Press the slices together**

Bring the two slices together with the spreads facing inward. Press gently.
- 6 Cut and serve**

Slice diagonally from corner to corner. Diagonal cuts are scientifically superior. Enjoy immediately!

Pro Tips

- *Spread peanut butter on both slices first to act as a moisture barrier — your bread won't get soggy.*
- *Toasting the bread first adds a satisfying crunch and makes the sandwich even more delicious.*
- *Almond butter, sunflower seed butter, or Nutella make excellent substitutes for peanut butter.*
- *Store leftovers wrapped in wax paper. Best consumed within a few hours of making.*

Enjoy your sandwich!