

Peanut Butter and Jam Bars

Makes nine squares



Ingredients

For the Batter

- 1 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon kosher salt
- 1 stick unsalted butter, at room temperature
- ¾ cup brown sugar, lightly packed
- ¾ cup smooth peanut butter
- 1 large egg
- ½ teaspoon pure vanilla extract

For the Filling and Topping

- ½ cup raspberry, grape or apricot jam
- ¾ cup salted, roasted peanuts, roughly chopped

Steps

1. Preheat oven to 350°F. Cut a piece of parchment paper to fit the bottom of an 8" by 8" square baking dish pan leaving an overhang on two sides. Spray the paper with non-stick spray or canola oil.
2. In a small bowl, whisk together the flour, baking powder and salt.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and brown sugar until they are light and fluffy. Add the vanilla, egg and peanut butter and beat until smooth. Scrape down the sides of the bowl and add in the flour mixture. Stir until just combined. Remove half of the batter and freeze for 15 minutes.
4. Spread the other half of the batter evenly into the prepared pan. You may need to use the back of a spoon or spatula to get a nice, even layer. Spread jam over the top of the batter. Remove the dough from freezer and break it up into chunks and scatter them on top of the jam. Sprinkle the top with the chopped peanuts.
5. Bake until the top is golden brown- about 30 minutes. Cool completely in the pan.
6. Using the paper overhang, pull out the bars onto a work surface and cut into nine squares. Bars can be kept in an airtight container at room temperature for 5 days.