

Peanut Butter & Jelly Bars

As found in *Bon Appetit* magazine



- 1 ½ cups flour
- ½ tsp baking powder
- ¾ cup peanut butter
- ¾ cup brown sugar
- ½ cup butter; softened
- 1 egg
- 1 tsp vanilla
- ¾ cup jelly or jam
- 2/3 cup chopped peanuts

Preheat oven to 350°. Line an 8x8 pan with tin foil, leaving 2" overhang on each side. Spray with cooking spray and set aside. In medium bowl, whisk together flour and baking powder and set aside.

In large bowl mix peanut butter, brown sugar and butter until smooth. Add egg and vanilla; beat until smooth. Add flour mixture and stir just until blended. Spoon half of dough into pan and place rest of dough in freezer for 10 minutes. Press dough into pan and spread jam over the dough. Remove extra dough from freezer and break into grape-size pieces. Scatter over jam and then sprinkle peanuts over the top. Bake 30 minutes or until top is golden brown. Cool completely.

When cooled, lift bars from pan using the foil overhang. Place on a flat surface and cut into 16-25 bars.