



PB&J Bars

Treat yourself with this spin on a childhood favorite!

- 1 stick unsalted butter at room temp
- 3/4 cups sugar
- 1 teaspoon vanilla
- 1 egg at room temp
- 1 cup creamy peanut butter
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 2/3 cup jam
- 1/3 cup salted peanuts, roughly chopped



Preheat oven to 350 degrees and butter and flour an 8×8 pan.

Whisk flour, baking powder and salt in a small bowl and set aside.

Cream butter and sugar until light and fluffy, about 2 minutes. Add vanilla, egg, and peanut butter and mix on low until combined.

Slowly add the dry ingredients to the wet ingredients and mix until just combined.

Place 2/3 of the dough into the prepared pan and press it into an even layer. Spread jam evenly over dough.

Drop the rest of the dough in small clumps all over the jam – you don't need to fully cover the jam. Sprinkle with chopped peanuts.

Bake for 35-40 minutes. Cool completely before cutting into 12 squares.

Recipe Source: *Barefoot Contessa At Home*