



## [Peanut Butter and Jelly Bars](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 55 Minutes

Makes 9 Peanut Butter and Jelly Bars

### **Peanut Butter and Jelly Bars Ingredients:**

- 1½ cups all-purpose Flour
- ½ tsp Baking Powder
- 1/8 tsp Salt
- ¾ cup smooth Peanut Butter
- ¾ cup Light Brown Sugar, packed
- ½ cup unsalted Butter, softened to room temperature
- 1 Egg
- 1 tsp Vanilla Extract
- 1 cup Jelly or Jam
- 2/3 cup Salted Peanuts, Chopped (optional)

### **Peanut Butter and Jelly Bars Directions:**

- Preheat oven to 350°.
- Lightly spray an 8"x8" baking pan with non-stick spray. Place one sheet of parchment paper across the pan. Place a second sheet of parchment paper across the first sheet (to form an +). Set

aside.

- Combine flour, baking powder and salt in a bowl; set aside.
- Using an electric stand mixer combine peanut butter, sugar and butter. Beat until smooth.
- Add egg and vanilla extract; beat until smooth.
- Gradually add flour mixture and beat until smooth.
- Transfer half of mixture, about 1½ cups, into prepared 8"x8" pan.
- Press dough into the bottom of the pan until you have a smooth layer in the bottom of the pan.
- Evenly spread jam or jelly over the peanut butter layer.
- Take remaining dough and crumble over the top of the jelly/jam.
- If you are using chopped peanuts, sprinkle them on top off the crumbled top.
- Bake for 30 minutes.
- Remove from oven and allow to cool completely before removing from the pan.
- To remove the bars, simply pinch the parchment paper at opposite side (so the weight of the PB&J bars is supported), lift up the bars, and place them on a cutting board.
- Cut and serve.