



## Peanut Butter and Jelly Bars

Adapted from [Bon Appetit, March 2011](#)

BAH Note: If it weren't for the prevalence of peanut allergies, I would say these should be mandatory at all bake sales. Imagine the best parts of a pb&j (without the pesky crusts) in one bite sized morsel. If you ask The Googley about peanut butter and jelly bars, you'll see that all the cool kids are making them. Not that that's a reason that you should. But you really should make them...you know you want to.

- 1 1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 3/4 cup peanut butter
- 3/4 cup brown sugar, packed
- 1 stick of butter, softened
- 1 egg
- 1 teaspoon vanilla extract
- 3/4 cup jelly

Heat your oven to 350 degrees and completely line an 8" square baking dish with aluminum foil, leaving an inch or two overhang around the edges. Lightly spray the foil with nonstick cooking spray.

In a small bowl, whisk together the flour, baking powder, and salt. In the workbowl of a stand mixer fitted with a paddle attachment, beat the peanut butter, brown sugar, and butter until smooth. Add the egg and vanilla and beat until combined. Add the flour mixture and beat on low speed until combined.

Transfer half of the dough to the prepared baking pan and press it into an even layer. Place the pan in the refrigerator. Put the remaining dough in the freezer for 10 minutes.

Remove the pan from the refrigerator and spread the jelly over the base in an even layer. Remove the dough from the freezer and use your fingers to crumble the dough over the jelly layer.

Bake for 30 minutes until the top is golden brown. Cool the bars completely in the pan before using the foil handles to remove the bars from the pan. Peel the foil from the edges and cut into bars. Store leftovers in an airtight container.