

PEANUT BUTTER & JAM BARS

1 1/2 c all-purpose flour
1/4 t baking powder
1/8 t salt
6 T unsalted butter, softened
1/2 c of sugar
1 egg
1 c creamy peanut butter
12 t vanilla extract
1 c **Emily G's Blackberry Vanilla Jam**
2/3 c salted peanuts, chopped



EMILY G'S™
JAM OF LOVE

Heat oven to 350°F. Cover a 9x13x2 inch baking dish with nonstick aluminum foil making sure to overhang the sides: set aside.

In a medium bowl, combine flour, baking powder and salt until well blended. Beat Butter and sugar on medium-high speed until fluffy, about 2 minutes. Add egg and beat until incorporated. Add peanut butter and beat well until blended, about 2 minutes. Add flour and blend on low, just until blended. Stir in vanilla extract. Spread into prepared pan and bake at 350° for 30 minutes. Remove from oven and spread jam on top then sprinkle with peanuts. Bake and additional 5 minutes.

Cool completely on wire rack, then lift from pan using aluminum foil, cut into 18 bars.