

## **Peanut Butter and Jam Bars (makes 16 bars)**

- ½ cup (1 stick) unsalted butter (room temperature)
- ½ cup Pam's Raspberry Pepper Jam
- ½ cup fresh raspberries, mashed
- 1 ¾ cup flour
- ½ tsp salt
- ½ tsp baking powder
- ¾ cup sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 cup creamy peanut butter
- ½ cup chopped salted roasted peanuts (optional)



**Directions:**

Heat oven to 350 degrees. Butter an 8-inch square baking dish. Combine raspberry pepper jam and fresh raspberries in a small bowl. In a separate bowl, whisk together the flour, salt, and baking powder.

Beat the butter and sugar with an electric mixer on medium-high until light and fluffy (2-3 min.) Add the egg and vanilla and beat until combined. Add the peanut butter and beat until combined.

Gradually add the flour mixture, mixing on low until just combined. Press half the dough into the baking dish. Top with raspberry mixture. Fold the peanuts into the remaining dough and drop in clumps over the jam. Bake until the top is golden brown (35 to 40 min.). Cool and serve.