



PEANUT BUTTER & JAM BARS



INGREDIENTS

- Cooking spray
- 1 cup unsalted butter, room temperature
- 1/4 cup packed light brown sugar
- 1/4 cup granulated sugar
- 2 large eggs
- 2 tsp. Simply Organic vanilla extract
- 1/2 tsp. Simply Organic almond extract
- 1 1/2 cups All Purpose flour
- 1/2 cup almond flour
- 1 tsp. baking powder
- 1/2 tsp. fine sea salt
- 1 1/2 cups Nature's Path Organic Honey Almond Granola
- 1/2 cup Santa Cruz Organic Light Roasted Peanut Butter
- 1/2 cup Santa Cruz Organic Strawberry Fruit Spread

INSTRUCTIONS:

1. Preheat oven to 350F. Lightly spray an 8x8 high-sided baking dish with cooking spray and then line it with 2 pieces of parchment paper that overhang on the sides.
2. To a stand mixer fitted with a paddle attachment add the butter and both sugars. Beat on medium until creamy, about 3-4 minutes. With the mixer on low add the eggs one at a time beating thoroughly before adding the second then add in the vanilla and almond extract and combine until mixed through.
3. In a small bowl whisk together the All Purpose flour, almond flour, baking powder, and salt. With the mixer on low slowly add in the dry ingredients and mix until you no longer see any dry bits, about 1 minute. Add in the granola and mix on medium until incorporated, about 30 seconds.
4. Scoop the mixture out into the prepared baking dish. Lightly wet your hands and press out into a flat even layer. Dot the top with tablespoons of the peanut butter and fruit spread, so they randomly cover the top but still leave some of the crust exposed. Swirl some of it into the crust.
5. Bake for 30-35 minutes or until puffed and golden brown around the edges and set in the middle. Let cool for 10 minutes in the pan then carefully remove and let cool fully on a baking rack then cut into 15 rectangle bars.