

# Peanut Butter And Jelly Oat Crumble Bars

## INGREDIENTS

1  $\frac{1}{4}$  cup flour

1 stick unsalted butter, room temperature

1 large egg

2 tablespoons brown sugar

4 tablespoons sugar

$\frac{1}{3}$  cup peanut butter

$\frac{1}{2}$  cup jam or jelly, room temperature

$\frac{3}{4}$  cup old fashioned oats

1 teaspoon vanilla

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

## PREPARATION

Preheat oven to 375°F. Line 8×8-inch baking dish with parchment paper and set aside. Leave sides of paper long for easy removal of bars later.

Cream butter and both sugars. Add egg and beat until blended. Add vanilla and peanut butter and beat until combined.

In a separate bowl, mix oats, flour, salt, and baking soda. Slowly add into wet ingredients until dough forms. Reserve  $\frac{1}{3}$  of dough for crumble topping. Press remaining dough into bottom of baking dish, spreading evenly to edges.

Spread jam over top of dough. Use reserved dough and break into crumbles, then sprinkle over top of jam.

Bake for 20-25 minutes. Cool completely then remove from pan, lifting out the parchment paper and setting onto a cutting board. Cut into bars to serve.

Recipe Source: 12tomatoes