

Peanut Butter and Jelly Bars (Adapted from Ina Garten)

Ingredients

- 2 sticks unsalted butter, at room temperature
- 1 1/2 cups sugar
- 1 teaspoon pure vanilla extract
- 2 extra-large eggs, at room temperature
- 1 cup smooth peanut butter, 1 cup chunky peanut butter
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons kosher salt
- 2 cups raspberry jam (I used 1 cup red raspberry, 1 cup black raspberry, St. Dalfour brand)

Directions

1. Preheat the oven to 350 degrees F.
2. Grease a 9 inch square baking pan. Butter the pan, line it with parchment paper so that it only comes up to the sides of the pan. You should use one to line it horizontally, and another one to line it vertically. Then butter and flour the parchment paper.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light yellow, about 2 minutes. With the mixer on low speed, add the vanilla, eggs, and peanut butter and mix until all ingredients are combined.
4. In a small bowl, combine the flour, baking powder, and salt. With the mixer on low speed, slowly add the flour mixture to the peanut butter mixture. Mix just until combined.
5. Spread 2/3 of the dough into the prepared cake pan and spread over the bottom and press into the pan with your fingers. Spread the jam evenly over the dough. Drop small globs of the remaining dough evenly over the jam. Don't worry if all the jam isn't covered; it will spread in the oven. Bake for 45-50 minutes, until golden brown and a tester inserted comes out clean of the dough (it should only be covered with the jam). Cool and cut into squares.