

King Arthur Youth Baking Contest

Peanut Butter & Jelly Bars

Makes 24 bars

Please enter 3 bars on a disposable plate.
Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.

Youth Prizes:

- First place \$40 gift card
- Second place \$25 gift card
- Third place King Arthur Tote Bag

INGREDIENTS

½ pound (2 sticks) unsalted butter at room temperature, plus more for greasing pan
1 ½ cups sugar
1 teaspoon pure vanilla extract
2 extra large eggs at room temperature
2 cups (18 ounces) creamy peanut butter, such as Skippy
3 cups King Arthur All Purpose Flour, plus more for dusting the pan
1 teaspoon baking powder
1 ½ teaspoons kosher salt
1 ½ cups (18 ounces) raspberry jam
2/3 cup salted peanuts, coarsely chopped

INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease and flour a 9x13x2 inch baking pan.
2. In the bowl of an electric mixer fitted with a 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 well combined
3. In a small bowl, sift together 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.
4. Spread two thirds of the dough in the prepared pan, using a knife to spread it evenly. 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; the dough will spread when it bakes. Sprinkle with the chopped peanuts and bake for 45 minutes, until golden brown. Cool and cut into small squares.

