

# Peanut Butter and Jelly Oatmeal Bars



## Ingredients

- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups all-purpose flour
- ¾ cup packed light brown sugar
- 1 tsp baking soda
- ½ cup butter, melted
- ½ cup creamy peanut butter
- ½ cup coarsely chopped dry roasted peanuts
- 1 cup seedless strawberry jam, Concord grape jam or apricot preserves

## How to make it

1. Preheat oven to 350°F.
2. Line a 9 x 9-inch pan with aluminum foil so foil extends beyond edges of pan.
3. Spray foil with vegetable oil spray.
4. In mixing bowl combine oats, flour, brown sugar, soda, and melted butter; mix well.
5. Reserve 1 cup of mixture for topping; set aside.
6. Add peanut butter to remaining mixture; blend well.
7. Press peanut butter mixture evenly into bottom of pan.
8. Spread jam evenly over base.
9. Combine peanuts with reserved topping mixture in small bowl.
10. Sprinkle crumb mixture evenly over jam.
11. Bake 35 minutes or until golden brown and bubbly.
12. Transfer to wire rack; cool completely.
13. Refrigerate 1 to 2 hours until set.
14. Cut into bars.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	16

## Made with



**Quaker® Oats-Old Fashioned**