



Noreen's Kitchen

PB&J Bar Cookies

Ingredients

1 Vanilla Cake mix 15 to 18 ounces
2 eggs
½ cup melted butter
1 cup peanut butter (creamy or crunchy)
1 ½ cups fruit jam or spread

Step by Step Instructions

Preheat oven to 325 degrees.

Combine cake mix, eggs, melted butter and peanut butter in a mixing bowl and blend with an electric mixer until well combined. Mixture will be crumbly and look dry. This is exactly how you want it.

Reserve 1 ½ cups of the crust mixture and set aside for the topping.

Pour the remaining crust into a 9x13-inch baking pan that has been sprayed with cooking oil.

Press the dough evenly into the bottom of the baking dish.

Spread the jam evenly over the crust layer.

Crumble the reserved crust mixture, evenly over the jam layer.

Bake for 25 to 30 minutes or until the top is lightly browned and the jam is bubbly.

Remove from oven and set on a rack until completely cooled.

Cut into 24 even squares.

Store bars in an airtight container at room temperature for up to one week. I like to place parchment paper between the layers so the bars don't stick together.