



Peanut Butter and Jelly Oatmeal Bars



SERVINGS

16 Bars



COOKING TIME

35 minutes

The classic peanut butter and jelly sandwich turned into a rich dessert. Our Peanut Butter and Jelly Oatmeal Bars is a 1-hour recipe for a dessert or snack the kids will love. This baked good is perfect for when you host a party or a special way to treat the family to something yummy.

Ingredients

- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1-1/2 Cup(s) all-purpose flour
- 3/4 Cup(s) packed light brown sugar
- 1 Teaspoon(s) Baking Soda
- 1/2 Cup(s) (1 stick) butter, melted
- 1/2 Cup(s) Creamy peanut butter
- 1/2 Cup(s) coarsely chopped dry roasted peanuts
- 1 Cup(s) seedless strawberry jam, Concord grape jam or apricot preserves

Cooking Instructions

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.