



THE J.M. SMUCKER Co

# Peanut Butter and Jam Bars

**Prep Time Cook Time Serves Difficulty**

20 mins 25 mins 36 N/A

## Ingredients

- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Original or Low Fat Original Sweetened Condensed Milk
- 1/2 cup (125 mL) **Jif®** Creamy Peanut Butter
- 1 cup (250 mL) butter, softened
- 2 cups (500 mL) brown sugar, packed
- 1 tsp (5 mL) baking soda
- 2 eggs
- 2 tsp (5 mL) vanilla
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour
- 3 cups (750 mL) **Robin Hood®** Oats
- 1/2 cup (125 mL) **Smucker's®** Jam, any flavour

## Directions

### Step 1:

Preheat oven to 350°F. Grease a 15" x 10" x 1" jelly roll pan and line with parchment paper.

### Step 2:

Combine sweetened condensed milk and peanut butter in medium bowl.

### Step 3:

Beat butter in large bowl of electric mixer until soft. Add brown sugar and baking soda, beating until combined. Beat in eggs and vanilla. Beat in flour. Stir in oats.

### Step 4:

Press two-thirds (about 3 1/3 cups (825 mL)) of dough into bottom of ungreased 15 x 10 x 1-inch baking pan with floured hands. Carefully spread peanut butter mixture over top. Spread with jam. Top with remaining dough.

### Step 5:

Bake 25 minutes or until top is lightly browned. Cool. Cut into bars.

## Images

