

Peanut Butter & Jelly Blondies



Ingredients:

½ cup	Butter
¼ cup	Creamy peanut butter
1 cup	Light brown sugar
1 teaspoon	Vanilla
½ teaspoon	Baking powder
¼ teaspoon	Salt
1-1/4 cups	Flour, all-purpose

Topping Ingredients:

1/3 cup	Creamy peanut butter
1/3 cup	Your favorite flavor jam – we used Blueberry Strawberry

Directions:

Preheat oven to 350 degrees F. Line an 8x8 inch cooking pan with foil up and over the edges of the pan and spray with cooking spray. Set aside.

Combine butter and peanut butter in medium bowl. Microwave about 45 seconds on high or until butter is just melted. Stir in brown sugar to the butter mixture. Add egg, vanilla, baking powder and salt, stir until combined. Stir in flour but don't over mix. This batter will be thick. Spread mixture over bottom of the 8x8 inch pan. In a separate bowls, microwave the 1/3 cup peanut butter and the 1/3 cup jam just enough to warm but not runny. Drop spoonfuls of each on top of the blondie batter and then swirl with a tip of a spoon or knife to create a swirl pattern.

Bake 35-40 minutes or until the center is set (doesn't jiggle when pan is shaken). Allow to cool completely and then lift out of pan by using the foil edges

