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 Eagle® Brand Sweetened Condensed Milk, Regular or Low Fat

  Original Sweetened Condensed Milk

- 1/2 cup Jif® Creamy Peanut ButterCreamy Peanut Butter
- 1 cup butter, softened
- 2 cups packed brown sugar
- 1 tsp baking soda
- 2 eggs
- 2 tsp vanilla
- 2 1/2 cups Robin Hood® Original All Purpose Flour

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- 3 cups Robin Hood® Oats

  Robin Hood® Quick Oats

- 1/2 cup Smucker's® Jam, any flavour

Directions

Step 1:

Preheat oven to 350ºF. 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 (825mL)) 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.

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