

North Carolina Peanut Growers Association
PB&J Contest
Thursday, October 13, 2016

First Place: Gail Fuller, Raleigh

PB&J Pretzel Bars

For the crust:

2 cups pretzels - crushed into small bits
1/2 cup graham cracker crumbs
1 cup butter - melted
3 T. sugar

For the peanut butter layer:

3/4 cup butter - room temperature
1 1/2 cups creamy PEANUT BUTTER
1 1/2 cups confectioner's sugar
1 tsp. vanilla

For the jelly layer:

1 - 12oz. jar seedless raspberry jam (or your favorite jam or jelly)

For crumble topping:

1/2 cup flour
1/4 cup brown sugar
2 Tbsp. pretzels - crushed
2 Tbsp. peanuts - finely chopped
3 Tbsp. butter - cold and cubed

Use fresh peanuts to garnish.

Directions:

1. Preheat oven to 350 degrees. Line an 8-inch square baking dish with parchment paper. In a small bowl, mix together crushed pretzels, graham cracker crumbs, melted butter and sugar. Press into the bottom of prepared pan. Bake 8-10 min. Remove from oven and allow crust to cool.
2. In a separate mixing bowl, beat together butter and peanut butter. Add in confectioner's sugar and vanilla and beat until fluffy and smooth. Spread over pretzel base and refrigerate for 1 hour.
3. In a small bowl, whisk together flour, brown sugar and pretzels. Cut butter into mixture until it resembles coarse crumbs.
4. Once peanut butter is chilled, spread jam over top and sprinkle crumble on top.
5. Bake for 15-20 min. or until crumble turns golden brown. Remove from oven and cool to room temperature. Place in refrigerator for 1 hour. Cut into bars, garnish with fresh peanuts and enjoy. Makes 16 servings.