



LAKEWOOD

VINEYARDS

Lakewood's Peanut Butter and Jelly Bars

Served with Lakewood Vineyards Borealis

- ½ Lb. (2 sticks) unsalted butter at room temp
- 1 ½ C. sugar
- 1 tsp. vanilla extract
- 2 extra-large eggs at room temperature
- 2 C. creamy peanut butter (18 oz.)
- 3 C. flour
- 1 tsp. baking powder
- 1 ½ tsp. Salt
- 1 ½ C. concord grape jam
- 2/3 C. salted peanuts, coarsely chopped
- ½ C. semi-sweet chocolate morsels

Preheat oven to 350 degrees. Grease and flour a 9" x 13" x 2" pan. Then, in the bowl of an electric mixer with the paddle attachment, cream the butter and sugar on medium speed until light yellow. With the mixer on low speed add vanilla, eggs, and peanut butter then mix until all ingredients are combined.

In a small bowl, sift together the flour, baking powder, and salt. With the mixer on low speed slowly add the flour mixer the peanut butter mixture. Mix until just combined.

Spread 2/3 of the dough into the cake pan and spread evenly over the bottom of the pan. Spread the jam evenly over the dough. Drop small globs of the remaining dough evenly over the jam. Sprinkle with chopped peanuts, chocolate morsels and bake for 45 minutes until golden brown. Cool and cut into squares and enjoy with Lakewood Vineyards Borealis.