

# Peanut Butter and Jam Bars with Glaze

Mary Grace

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

## **Yield: 3 dozen**

*1/2 cup granulated sugar*

*1/2 cup packed brown sugar*

*1/2 cup shortening*

*1/2 cup peanut butter*

*1 egg*

*1 1/4 cups flour*

*3/4 teaspoon baking soda*

*1/2 teaspoon baking powder*

*1/2 to one cup raspberry jam*

## **GLAZE**

*2 tablespoons margarine*

*1 cup powdered sugar*

*1 teaspoon vanilla*

*1 to 2 tablespoons hot water*

Preheat the oven to 350 degrees.

In a bowl, mix the granulated sugar, brown sugar, shortening, peanut butter and egg. Stir in the flour, baking soda and baking powder. Mix well. Reserve one cup of the dough.

Press the remaining dough into an ungreased 13x9-inch pan. Spread with jam. Crumble the reserved dough and sprinkle over the jam.

Bake until golden brown, about 20 minutes.

Make the glaze: In a one-quart saucepan, heat the margarine over low heat until melted. Mix in the sugar and vanilla. Beat in the hot water, one teaspoon at a time, until smooth and of the desired consistency.

Cool the bars. Drizzle with the glaze. Cut into bars.

Per Serving (excluding unknown items): 3822 Calories; 198g Fat (45.4% calories from fat); 55g Protein; 479g Carbohydrate; Dietary Fiber; 212mg Cholesterol; 2186mg Sodium. Exchanges: Grain(Starch); 4 1/2 Lean Meat; 1/2 Fat; 22 1/2 Other Carbohydrates.