



## PB&J Cookie Bars GFCF

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- ½ Cup Rice Flour
- ½ Cup Corn Starch
- 1 tsp Xanthium Gum
- ¼ tsp. baking powder
- 1/8 tsp. salt
- 6 tbsps. (3/4 stick) unsalted margarine, softened
- ½ cup sugar
- 1 egg
- 1 cup creamy peanut butter
- ½ tsp. vanilla
- 1 cup seedless jam (any flavor)
- 2/3 cup salted peanuts, chopped

### Directions

Heat the oven to 350 degrees.

Place aluminum foil in the bottom and overhanging sides of a 9x13x2 baking dish; set aside.

In a medium bowl, stir together flour, starch, xanthium gum, baking powder, and salt until well blended.

Beat the margarine and sugar on medium-high speed until fluffy; about 2 minutes. Add egg and beat until incorporated.

Add Peanut Butter and beat until well blended, about 2 minutes.

On low speed, add in the flour and beat just until blended. Stir in vanilla extract.

Spread dough into prepared pan. It will be thick and you will need to use your hands to work it into the pan. Bake at 350 degree for 20 minutes.

Remove from oven and spread with jam and sprinkle with chopped nuts. Bake the bars an additional 5 minutes. Cool completely on a wire rack. Then, lift from pan using foil and cut into 18 bars.

### Tip

If you can have peanuts or don't like peanuts, you could substitute Almond butter, or any other type of nut butter on the market.