

Peanut Butter and Jelly Blondies

Ingredients

- ½ cup (1 stick) unsalted butter, melted, plus more for pan
- 1¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 2 large eggs
- 1½ cups light brown sugar
- ¾ cup smooth peanut butter
- 1 teaspoon vanilla extract
- 2 tablespoons strawberry jam
- 1 tablespoon chopped honey-roasted peanuts

Preparation

Whisk together 1¼ cups all-purpose flour, 1 tsp. baking powder, and 1 tsp. kosher salt. Whisk together 2 large eggs, 1½ cups light brown sugar, ¾ cup smooth peanut butter, ½ cup melted unsalted butter, and 1 tsp. vanilla extract; fold in dry ingredients. Scrape batter into a buttered 8x8" baking pan. Dollop with 2 Tbsp. strawberry jam; top with 1 Tbsp. chopped honey-roasted peanuts. Bake at 350° until a tester comes out clean, 35-40 minutes. Sprinkle with flaky sea salt.