

PB+J

BREAKFAST BARS

Ingredients

1 ½ cups quick-cooking oats	¼ tsp cinnamon
½ cup all-purpose flour	6 Tbsp butter, melted
½ cup light brown sugar, packed	8 ounce package cream cheese, softened
¼ tsp baking soda	½ cup creamy peanut butter
¼ tsp plus ⅛ tsp salt, divided	1 egg, beaten
	½ cup favorite-flavor jam

Directions

1. In a bowl, stir together oats, flour, brown sugar, baking soda, ¼ teaspoon salt, and cinnamon. Add melted butter and mix until crumbs form.
2. Reserve ½ cup of oat mixture for topping; firmly spread remaining mixture in a lightly greased, parchment paper-line 8x8 baking pan.
3. Bake at 350 degrees for 15 minutes, or until golden.
4. In a bowl, beat together cream cheese, peanut butter, egg, and remaining salt. Spread cream cheese mixture over baked crust; spread with jam. Top with reserved oat mixture.
5. Bake for an additional 30 minutes, or until topping is golden; cool.
6. Refrigerate for one hour, or until fully set. Cut into bars.

Servings: 12 to 15

Source: 101 Breakfast & Brunch Recipes (Gooseberry Patch)