



GLASSES
GOES
GLUTEN
FREE



GLUTEN-FREE PB+J SQUARES

YOUR CHILDHOOD FAVORITE WRAPPED INTO SMALL,
FLAVORED PACKED SQUARES

YOU WILL NEED:

- $\frac{3}{4}$ cup roasted, unsalted peanuts
- $\frac{2}{3}$ cup gluten-free quick oats
- 1 cup gluten-free all-purpose flour
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ teaspoon salt
- 1 stick ($\frac{1}{2}$ cup) cold butter, unsalted and cut into pieces
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup peanut butter (Creamy OR crunchy will work)
- $\frac{2}{3}$ cup of your favorite jam (I can't decide which is my favorite, so I use two different kinds. Sugar-free works, as well)

1 Preheat oven to 350 degrees and line 9x9 pan with parchment paper leaving excess paper hanging over the edges. In a food processor, pulse peanuts and oats until they are coarse. Set aside in a medium mixing bowl.

2 In the same food processor, place flour, sugar, salt, and cold butter. Pulse together until butter is dispersed and mixture is crumbly. Blend in peanut butter and vanilla. Mixture should come together into a ball.

3 Take around $\frac{1}{2}$ the mixture and place into bowl with peanuts and oats. Press the remaining mixture into the bottom of the 9x9 pan.

4 Spread jam on top of the pressed mixture, without going all the way to the edges of the pan. The jam will spread out while baking so you want to prevent it from pooling in the corners and sides. Sprinkle the remaining peanut and flour mixture on top of the jam covering the whole square. Bake for 45-50 minutes - until top is golden brown.

5 Wait for pan to completely cool before lifting the parchment and whole treat out of the pan. Cut into squares and enjoy!