

# PEANUT BUTTER & JAM CRUNCHIES

Makes 15

## INGREDIENTS

- ¾ cup butter
- ¾ cup peanut butter
- 2 cups Bokomo Traditional Oats
- 2½ cups cake flour, sifted
- ¾ cup sugar
- ⅓ cup desiccated coconut
- 1 tsp ground cinnamon
- 1 tsp baking powder
- 1½ cups strawberry jam

## Serving suggestion:

Melted peanut butter, to drizzle

## METHOD

1. Preheat the oven to 180°C and line a baking dish with baking paper, sides hanging over the edge slightly.
2. Combine the butter and peanut butter in a heat-proof bowl and allow to melt in the microwave in 30-second intervals until melted.
3. In a large mixing bowl, add the flour, Bokomo Original Oats, sugar, desiccated coconut, baking powder and cinnamon and mix. Pour in the peanut butter mixture and stir to combine until a sand-like consistency is reached.
4. Tightly press ¾ of the crunchie mixture into the prepared baking dish.
5. Spread strawberry jam over this base layer, then crumble the remaining crunchie mixture over the jam.
6. Bake for 40-45 minutes, or until golden on top. Allow to cool for an hour.
7. Drizzle with melted peanut butter and cut into squares. ENJOY!