

## PB&amp;J Coffee Cake

(Makes 24 servings)

Preheat oven to 350 degrees F

4 C. Baking mix

1 1/3 C. Milk or Buttermilk

(If you are using powdered buttermilk or powdered milk, mix according to directions on the package)

4 Tbsp. all-purpose egg mix + 1/2 C. water or 2 eggs, slightly beaten

1/2 C. Granulated sugar

1/2 C. Brown Sugar

4 Tbsp. Peanut butter, melted

1 C. Grape Jelly (or Strawberry Jam or other jelly or jam)

Grease a 10"x15" baking pan.

Make Peanut Butter Crumble Topping. (see next page)

Melt peanut butter by placing in a microwave safe container and heat for 30-40 seconds (time varies depending on microwave).

Combine eggs, milk and melted peanut butter in a small bowl. \*(If using powdered or evaporated milk product, mix according to directions to equal 1 1/3 C. liquid. Mix all-purpose powdered egg mix according to directions to equal 2 eggs).

Whisk together until thoroughly blended.

In a large bowl, combine baking mix, granulated sugar and brown sugar.

Add liquid mixture.

Stir until combined. There will be small lumps. This is ok.

Pour batter into 10"x15" greased pan.

Soften jelly by placing in a microwave safe container and heating for 20-30 seconds. Stir to break up large clumps.

Drop jelly by spoonfuls onto coffee cake batter in several places distributing evenly. You should have several puddles of jelly but still be able to see equal amounts or more of the batter.

Gently draw spatula or knife through jelly and batter width-wise and then length-wise to swirl the jelly through the batter.

Sprinkle peanut butter crumb topping evenly over the top of the coffee cake

Bake at 350 degrees F for 25-35 minutes or until toothpick inserted in the center comes out with moist crumbs on it.

Cool. Cut into 24 equal pieces. Cover and store unused portions in the refrigerator.

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<http://food-finders.org/category/blog/cathy-cooks/>

### PB Crumble Topping

- 1 C. baking mix
- 1 C. brown sugar
- 3 Tbsp. Peanut Butter
- 3 Tbsp. Butter

In a small bowl, combine baking mix, brown sugar, peanut butter and butter.  
Mix with electric mixer on low speed until mixture resembles coarse cornmeal.

Set aside.

Make Pb&J Coffee Cake.

Store any unused portion of crumble mixture in the refrigerator or freezer.

Use it to top ice cream, toast, bagels, cupcakes or anything else you want peanut butter crumbles on...  
or just eat it!