THE J.M. SMUCKER Co

Pb & J Crescents

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	48	N/A

Ingredients

- **Dough:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) cold butter, cut into cubes
- 1 cup (250 mL) cold cream cheese, cut into cubes
- **Filling:**
- 1 cup (250 mL) natural turbinado sugar
- 1/2 cup (125 mL) salted peanuts, chopped
- 1 cup (250 mL) creamy peanut butter, softened
- 1 cup (250 mL) **Smucker's®** Simple Blends® Wildberry Fruit Spread
- **Glaze:**
- 1 egg, beaten
- 1/4 cup (50 mL) natural turbinado sugar
- 1/4 cup (50 mL) salted peanuts, chopped

Directions

Step 1:

Dough: Place flour in a large bowl or food processor. Add butter. Using a processor, pastry blender or 2 knives, cut butter into flour until crumbly. Add cream cheese and combine until dough holds together.

Step 2:

Divide dough into 4 and wrap in plastic wrap. Refrigerate for 2 hours or overnight.

Step 3:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 4:

Filling: Combine sugar and peanuts in a small bowl.

Step 5:

Roll each ball of dough into a 10" (25 cm) circle. Spread each circle with 1/4 cup (50 mL) peanut butter. Top the peanut butter with 1/4 cup (50 mL) jam. Sprinkle with ¼ sugar mixture.

Fun with fractions! When slicing the circles into wedges, start by cutting down the middle and show your kids how two 1/2 slices can equal a whole. Continue slicing and show them how two 1/4 slices equal a 1/2 slice and so on until you get 12 wedges.

Step 6:

Slice each circle into 12 wedges. Roll up each wedge from the wide end. Place on prepared baking sheets.

Step 7:

Glaze: Brush each crescent with egg and sprinkle with sugar and peanuts.

Step 8:

Bake in preheated oven, 25 to 30 minutes or until golden. Cool on wire cooling rack.

Images

