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 Robin Hood® Original All Purpose Flour

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- 1 cup cold butter, cut into cubes
- 1 cup cold cream cheese, cut into cubes
- **Filling:**
- 1 cup Sugar in the Raw® Natural Turbinado Sugar
- 1/2 cup salted peanuts, chopped
- 1 cup creamy peanut butter, softened
- 1 cup Smucker's® Simple Blends® Wildberry Fruit Spread
- **Glaze:**
- 1 egg, beaten
- 1/4 cup Sugar in the Raw Natural Turbinado Sugar
- 1/4 cup salted peanuts, chopped

## Directions

**Step 2:**

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 3:**

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

**Step 4:**

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

**Step 6:**

Combine sugar and peanuts in a small bowl.

**Step 7:**

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

**Step 8:**

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

**Step 10:**

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

**Step 11:**

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

# Images