



CHOCOLATE PEANUT BUTTER EMPANADAS

This gooey and puffy snack makes tastebuds melt. Golden brown chocolate- and peanut-butter-sauce-filled empanadas are little bites of magic.

Servings: 12 (3 empanadas per serving)

Prep Time: 10 minutes

Cook Time: 14-16 minutes

Ingredients

36 each 3 ½ inch round puff pastry

36 ounces Jif® Natural Peanut Butter Sauce

18 tablespoons dark chocolate chips

6 egg yolks

3 tablespoons powdered sugar

Drizzle of Smucker's® Chocolate Syrup

Directions

1. Pre-heat oven to 375°F.
2. Cut the puff pastry sheets into 3 ½ inch, round circles.
3. Brush egg wash around the rim of the dough.
4. Mix and place 1 tbsp of peanut butter sauce and ½ tbsp of chocolate chips in center of dough.
5. Fold over dough to make half-moons and press to seal with a fork from edge to edge.
6. Brush with egg wash and top with sifted powder sugar.
7. Bake for 14-16 minutes or until golden brown.
8. Drizzle with chocolate syrup and serve.