

PB AND J ROLLS

Lamplight Lounge - Disney California Adventure® Park



SERVES 4

INGREDIENTS

PEANUT BUTTER ROLLS

- 8 slices wheat bread
- 3/4 cup creamy peanut butter, divided

JELLY DRIZZLE

- 3/4 cup strawberry or grape jelly

DIRECTIONS

FOR PEANUT BUTTER ROLLS:

1. Cut crusts off bread. Flatten bread with rolling pin until bread can bind after being rolled.
2. Spread 1 1/2 tablespoons of peanut butter evenly on each slice of flattened bread, leaving small border on all sides - the peanut butter will spread as you roll.
3. Starting with long side of bread, gently roll up each bread slice into a spiral. Cut each roll into 4 even pieces.
4. Place 8 pieces of rollups onto each plate, seam-side down.

FOR JELLY DRIZZLE:

1. Place plastic quart-size freezer bag into small cup, folding back first few inches of bag over top of cup. Spoon jelly into bag, gently shaking

bag to move jelly to bottom of bag. (Note: If jelly is too thick to drizzle, add small amount of warm water to jelly in small bowl and mix to desired consistency before adding to bag).

2. Once filled, lift bag from cup and squeeze out excess air from bag and seal bag with a few twists to top of bag. Cut bottom corner of bag with scissors.
3. Holding right below the twisted top of bag with one hand and guiding with free hand, gently squeeze to drizzle jelly over each peanut butter roll with zigzag motion.

COOK'S NOTE:

A squeezable bottle of jelly is an easy option. Simply squeeze, in zigzag motion, desired amount of jelly over each peanut butter roll.