Disneyland COOKING UP the MAGIC

Disney California Adventure Food & Wine Festival



Serves 4-6

INGREDIENTS

MACARONI

1 pound dried elbow macaroni 1 tablespoon canola oil

STRAWBERRY CRUMBLE

1 cup flour

1/2 cup brown sugar

1/8 teaspoon salt

4 tablespoons butter, melted

3 tablespoons strawberry jelly

STRAWBERRY SAUCE

1/2 cup strawberry jelly

PEANUT BUTTER SAUCE

2 tablespoons butter

4 tablespoons all-purpose flour

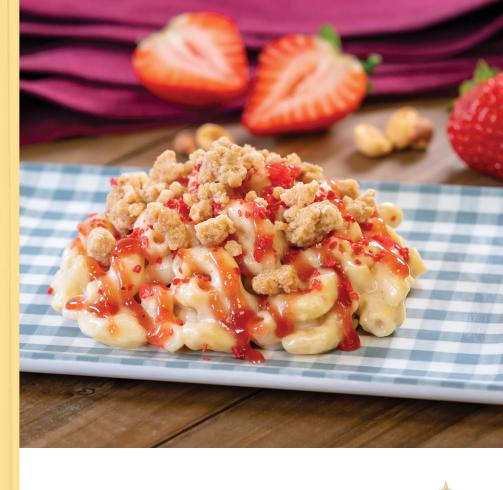
4 cups heavy cream

3/4 cup creamy peanut butter

Coase salt, to taste

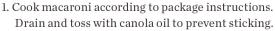
TOPPING

1 packet strawberry-flavored popping candies



DIRECTIONS

FOR MACARONI:



2. Set aside.

FOR STRAWBERRY CRUMBLE:

- Preheat oven to 3500F. Line a baking sheet with parchment paper; set aside
- 2. Combine flour, brown sugar and salt in the bowl of an electric mixer fitted with a paddle attachment on low speed until combined.
- 3. Add melted butter and strawberry and mix on medium speed until crumbly.
- 4. Place on reserved sheet pan and bake for 6-8 minutes, until crumble begins to brown.
- 5. Set aside.

FOR STRAWBERRY SAUCE:

- 1. Heat strawberry jelly in a medium saucepan over low heat for 5 minutes, until jelly is easily poured.
- 2. Keep warm until ready to serve.

FOR PEANUT BUTTER SAUCE:

- 1. Melt butter in large saucepan over medium heat. Add flour and whisk for 2 minutes. Add heavy cream and stir constantly until heavy cream is 1750F.
- 2. Remove from heat and stir in peanut butter. Season with salt, to taste.
- 3. Keep warm until ready to serve.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens.

The flavor profile may vary from the restaurant's version.



