

Disneyland  
RESORT

# COOKING UP the MAGIC

Disney California Adventure  
Food & Wine Festival

## Peanut Butter & Jelly Mac

Serves 4-6

### INGREDIENTS

#### MACARONI

1 pound dried elbow macaroni  
1 tablespoon canola oil

#### STRAWBERRY CRUMBLE

1 cup flour  
½ cup brown sugar  
⅛ teaspoon salt  
4 tablespoons butter, melted  
3 tablespoons strawberry jelly

#### STRAWBERRY SAUCE

½ cup strawberry jelly

#### PEANUT BUTTER SAUCE

2 tablespoons butter  
4 tablespoons all-purpose flour  
4 cups heavy cream  
¾ cup creamy peanut butter  
Coarse salt, to taste

#### TOPPING

1 packet strawberry-flavored popping  
candies



### DIRECTIONS

#### FOR MACARONI:

1. Cook macaroni according to package instructions.  
Drain and toss with canola oil to prevent sticking.
2. Set aside.

#### FOR STRAWBERRY CRUMBLE:

1. Preheat oven to 350°F. 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 175°F.
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.*