THE J.M. SMUCKER Co

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.

Prep Time	Cook Time	Serves	Difficulty
10 mins	15 mins	12	N/A

Ingredients

- 36 each 3 1/2 inch round puff pastry
- 36 oz. **Jif®** Natural Peanut Butter Sauce
- 18 tbsp. dark chocolate chips
- 6 egg yolks
- 3 tbsp. 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.

Images

