



PB&J POPS

These creamsicles taste like a peanut butter pie with a hint of jelly. Coated in an irresistibly crunchy chocolate glaze.

by Janet Waters
Lake Washington Institute of Technology
College & University

Servings: 12 creamsicles

Prep Time: 30 minutes (12 hours rest time)

Ingredients

1 cup Jif® Creamy Peanut Butter

8 ounces cream cheese

1/2 cup granulated sugar

1 tablespoon Smucker's® Honey

1 ½ cups heavy cream

2 tablespoons Smucker's jelly (of choice)

Smucker's Magic Shell Chocolate Topping

Garnish roasted crushed peanuts or sprinkles for decoration

SUPPLIES:

Popsicle mold or disposable cups

Popsicle sticks

Plastic bags and twist ties if storing in freezer

Directions

1. Mix peanut butter, cream cheese, sugar and honey in a mixer or bowl and cream until smooth. In several additions, slowly add heavy cream.
2. Stir the jelly in gently to create a swirl. Do not over-stir.
3. Pipe with pastry bag or spoon into popsicle molds and tap onto the counter to remove air bubbles. If you do not have popsicle molds, spoon into small disposable cups and place a popsicle stick into center. Freeze overnight.
4. Place molds in warm water for 1 minute to loosen the popsicles.
5. Place on parchment-lined jelly roll pan and re-freeze while preparing toppings
6. Dip into "Magic Shell" chocolate coating half way. Decorate with nuts or sprinkles.