



# **Peanut Butter Jelly Biscuit Bake**



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Peanut Butter Jelly Biscuit Bake

## Introduction

The Peanut Butter Jelly Biscuit Bake is a delightful dessert that combines the classic flavors of peanut butter and jelly with the comforting texture of biscuits. Perfect for breakfast, brunch, or a sweet snack, this recipe is both simple and satisfying. With its rich flavors and easy preparation, it's sure to become a family favorite.

## Detailed Ingredients with measures

- Biscuit dough (store-bought or homemade)
- Peanut butter (creamy or chunky)
- Jelly or jam (any preferred flavor)
- Honey (optional, for added sweetness)
- Fresh berries (optional, for garnish)

## Prep Time

Preparation time for this recipe is approximately 10 minutes, making it a quick and easy option for any occasion.

## Cook Time, Total Time, Yield

The cook time is about 20 minutes, bringing the total time to around 30 minutes. This recipe yields about 8 servings, perfect for sharing with family and friends. Enjoy this delicious treat warm from the oven for the best flavor experience.





Peanut Butter Jelly Biscuit Bake

## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Prepare the Biscuit Dough**

In a mixing bowl, combine the flour, baking powder, and salt. Whisk together until well blended.

### **Add the Butter**

Cut cold butter into the flour mixture using a pastry cutter or two forks until the mixture resembles coarse crumbs.

### **Add Milk**

Pour in the milk and stir just until a dough forms. Avoid overmixing.

### **Shape the Dough**

Turn the dough out onto a lightly floured surface and gently knead it a couple of times. Pat it into a rectangle about 1 inch thick.

### **Cut the Biscuits**

Using a biscuit cutter or a glass, cut out circles from the dough. Place the biscuits on a parchment-lined baking sheet.

See also [Szechuan Beef Stir Fry](#)

**Add the Peanut Butter and Jelly**

Spoon peanut butter onto half of the biscuit circles and top with a spoonful of jelly. Place another biscuit circle on top to create a sandwich.

**Bake the Biscuits**

Bake in the preheated oven for 15-20 minutes or until the biscuits are golden brown.

**Cool Before Serving**

Allow the biscuits to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

## Notes

**Storage**

Store any leftover biscuits in an airtight container at room temperature for up to 3 days.

**Variations**

Feel free to experiment with different flavors of jelly or nut butter to customize your biscuits.

**Serving Suggestions**

These biscuits can be enjoyed warm or at room temperature, and they pair well with a side of fresh fruit.





[www.savorydiscovery.com](http://www.savorydiscovery.com)

Peanut Butter Jelly Biscuit Bake

## Cook techniques

### **Biscuit Baking**

Baking biscuits involves a simple mixture of flour, baking powder, and fat, creating a tender and flaky texture. Make sure to handle the dough gently to avoid toughness.

### **Layering**

Layering the peanut butter and jelly between the biscuit dough allows for a delicious combination of flavors in every bite. Ensure even distribution for balanced taste.

### **Oven Temperature**

Preheating the oven to the correct temperature is crucial. A hot oven ensures that the biscuits rise properly and bake evenly, resulting in a golden-brown exterior.

### **Cooling Time**

Letting the baked biscuits cool for a few minutes before serving allows the flavors to meld and the texture to set, enhancing the overall eating experience.

## FAQ

### **Can I use crunchy peanut butter instead of creamy?**

Yes, you can use crunchy peanut butter for added texture and flavor in your biscuits.



See also Pineapple Salad

**How do I store leftover biscuits?**

Store leftover biscuits in an airtight container at room temperature for up to 2 days or refrigerate for longer freshness.

**Can I freeze these biscuits?**

Yes, you can freeze the biscuits. Make sure to wrap them well to prevent freezer burn, and they will last for up to 3 months.

**What can I use instead of jelly?**

You can use fruit preserves, honey, or even chocolate spread as alternatives to jelly for a different flavor profile.

**Can I make these biscuits gluten-free?**

Yes, you can substitute all-purpose flour with a gluten-free flour blend to make the biscuits gluten-free.



Peanut Butter Jelly Biscuit Bake

## Conclusion

This Peanut Butter Jelly Biscuit Bake is a delightful fusion of flavors that combines the nostalgic taste of peanut butter and jelly with the comforting texture of biscuits. It's easy to prepare and perfect for breakfast or a sweet treat any time of the day. Sharing this dish with friends and family will surely bring smiles and satisfaction all around.

## More recipes suggestions and combination

### **Peanut Butter Banana Bread**

Combine the classic flavors of peanut butter and banana in a moist loaf that makes for a delicious breakfast or snack.

### **Mixed Berry Muffins**

Create muffins using assorted berries for a fresh and fruity twist, ideal for breakfast on the go.

### **Chocolate Hazelnut Biscuit Bake**

Swap peanut butter with chocolate hazelnut spread for a rich and indulgent dessert experience.

### **Almond Joy Energy Bites**

Mix almond butter, oats, and shredded coconut for bite-sized snacks that are both energizing and satisfying.

### **Fruit and Yogurt Parfait**

Layer Greek yogurt with fresh fruits and granola for a healthy and



refreshing treat that complements the flavors of the biscuit bake.

See also [Motichoor Cheesecake](#)



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Peanut Butter Jelly Biscuit Bake