



Peanut Butter Jelly Biscuit Bake



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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.



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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.



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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.



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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



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