



Peanut Butter Nutella Rolls



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Introduction

Peanut Butter Nutella Rolls are a delightful treat that combines the rich flavors of peanut butter and Nutella, all wrapped in a soft and tender dough. These indulgent rolls are perfect for a snack, dessert, or even breakfast. With their gooey filling and deliciously sweet aroma, they are sure to become a favorite in any household. This easy recipe will guide you through each step, ensuring you create mouthwatering rolls that everyone will love.

Detailed Ingredients with measures

- 1 cup peanut butter
- 1 cup Nutella
- 1 package of crescent roll dough
- 1/4 cup granulated sugar
- 1 teaspoon cinnamon
- 1 egg (for egg wash)

Prep Time

Preparation time for Peanut Butter Nutella Rolls is approximately 10 minutes. This includes gathering the ingredients and assembling the rolls.

Cook Time, Total Time, Yield

Cook time is around 12-15 minutes in the oven. The total time from

preparation to finishing the rolls is approximately 25-30 minutes. This recipe yields about 8 rolls, making it ideal for sharing with family and friends. Enjoy these delectable Peanut Butter Nutella Rolls warm from the oven for the best taste experience.



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Detailed Directions and Instructions

Step 1: Prepare the Dough

Begin by thawing the puff pastry if it is frozen. When ready, roll it out on a lightly floured surface to make it easier to work with.

Step 2: Spread Peanut Butter

Use a spatula to spread an even layer of peanut butter over the surface of the prepared puff pastry.

Step 3: Add Nutella

Next, spoon Nutella over the peanut butter layer. Use the spatula to gently spread it out, ensuring both spreads cover the pastry evenly.

See also [Potato Salad for Grilling](#)

Step 4: Roll the Pastry

Starting from one end, roll the puff pastry tightly into a log shape. Make sure to keep it as tight as possible to maintain the shape.

Step 5: Slice the Roll

Once rolled, use a sharp knife to slice the log into equal-sized pieces, about 1 to 1.5 inches thick.

Step 6: Prepare for Baking

Place the slices on a parchment-lined baking sheet, leaving space

between each piece to allow for spreading during baking.

Step 7: Bake

Bake in a preheated oven according to the recipe instructions, watching for a golden-brown color to indicate they are done.

Step 8: Cool and Serve

Once out of the oven, allow the rolls to cool for a few minutes before serving. They can be enjoyed warm or at room temperature.

Notes

Note 1: Puff Pastry

Ensure the puff pastry is fully thawed and chilled before use, as this will help achieve the best texture when baked.

Note 2: Peanut Butter Options

You can choose creamy or crunchy peanut butter based on your preference.

Note 3: Nutella Substitutes

If you want a healthier alternative, consider using a chocolate spread or a different flavor of nut butter if Nutella is not available.

Note 4: Serving Suggestions

These rolls can be served with a dusting of powdered sugar or drizzled with chocolate for an extra touch.

Note 5: Storage Instructions

Store any leftover rolls in an airtight container at room temperature for a few days or refrigerate them for longer shelf life. Reheat in the oven for best results.



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Cook Techniques

Using Nutella and Peanut Butter

Pairing Nutella with peanut butter creates a rich, creamy filling that combines chocolate and nutty flavors, enhancing the overall taste of the rolls.

See also [Frozen Cookie Dough](#)

Rolling Dough Properly

To achieve even rolls, spread the filling evenly and roll tightly, ensuring that the dough doesn't tear and the filling remains contained.

Baking to Perfection

Monitor the baking time closely to achieve a golden-brown color while ensuring the interior remains soft and chewy.

Cooling Before Serving

Allowing the rolls to cool slightly before serving helps the filling set, making them easier to slice and serve.

FAQ

Can I use a different type of nut butter?

Yes, feel free to substitute peanut butter with almond butter or any other nut butter of your choice.

How should I store leftovers?

Store the rolls in an airtight container at room temperature for a few days or in the refrigerator for longer freshness.

Can I make these rolls in advance?

Yes, you can prepare the rolls ahead of time and refrigerate them before baking. Bake them when you're ready to serve.

Is it possible to freeze the rolls?

Absolutely! You can freeze unbaked rolls. Just thaw and bake them when you're ready to enjoy.



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Conclusion

Peanut Butter Nutella Rolls are a delightful and easy-to-make treat that combines the rich flavors of peanut butter and Nutella in a soft and chewy roll. Perfect for satisfying sweet cravings, they are ideal for snacks or desserts. With simple ingredients and minimal preparation time, these rolls make for a fun cooking activity that families can enjoy together.

More recipes suggestions and combination

Cinnamon Sugar Twists

Create delicious twists using a buttery dough coated in cinnamon sugar for a sweet, aromatic snack.

Chocolate Hazelnut Banana Crepes

Try filling crepes with Nutella and sliced bananas for a delightful breakfast or dessert option.

See also [Cherry Dump Cake](#)

Peanut Butter and Jelly Sushi

Roll up peanut butter and your favorite jelly in a tortilla, slice it into sushi-like pieces, and enjoy a fun twist on a classic sandwich.

Nutella-Stuffed French Toast

Prepare decadent French toast stuffed with Nutella and topped with fresh fruit and syrup for a luxurious brunch.

Peanut Butter Chocolate Chip Cookies

Bake soft and chewy cookies that blend the richness of peanut butter with the sweetness of chocolate chips for an irresistible treat.



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