

North Carolina Peanut Growers Association
PB&J Contest
Thursday, October 12, 2017

First Place: Craig Partin, Garner

Spicy Peanut Butter and Banana Breakfast Braid

Braid Ingredients:

2/3 cup creamy peanut butter
1/4 cup brown sugar
1/4 teaspoon cayenne pepper
1 8 oz. pkg. refrigerated crescent dinner rolls
1 large banana, cut into 1/4-inch slices
1/4 cup chopped peanuts
1 egg, beaten

Glaze Ingredients:

1/2 cup powdered sugar
1/4 medium banana, mashed
Pinch of cayenne pepper
2 tablespoons milk

Directions:

1. Heat oven to 375 degrees. Spray a cookie sheet with cooking spray. In a medium bowl, stir together peanut butter, brown sugar and cayenne pepper until well mixed.
2. Unroll crescent dough into a rectangle onto cookie sheet. Press dough perforations to seal dough.
3. Spread the peanut butter mixture down the center of the dough about 3 1/2 inches in width. Layer the banana slices over the peanut butter layer.
4. Cut the long sides of the dough rectangle into 1-inch diagonal strips. Fold the strips alternately over the peanut butter filling. Sprinkle chopped peanuts over the top of the braided dough and press in lightly.
Brush beaten egg over top and sides of dough.
5. Bake 15 to 20 minutes or until golden brown. Let cool.
6. In a small bowl, whisk together the glaze ingredients until smooth. Drizzle glaze over top of braid.

Servings: 8