

Peanut Butter and Jelly Pull Apart Bread Recipe



Have Your Kids Help Make this Simple Snack!

I love keeping my kids involved in the kitchen with me, especially when it comes to easier recipes. It helps to bring alive so many different cognitive abilities, as well as a little bit of artistic creativity.

When your kids help to make the bread, they're learning a few different concepts:

1. They're getting a great introduction to baking 101! This simple recipe provides an uncomplicated way to practice measuring, basic kitchen skills and cooking safety.
2. When they open the can of refrigerated biscuits, they're having some sensory fun by pulling the biscuits apart, AND they're learning basic math skills. How many biscuits do you get when you pull 8 apart in half? I love being to use any situation in the kitchen as a learning moment!
3. They get to learn appreciation of where food comes from, and they get to see the end result of food they were able to help create. Their smiles are totally worth seeing when we pull the peanut butter and jelly pull apart bread out of the oven in knowing they helped make it!

Of course, the sky is the limit when making this delicious pull apart bread recipe. You can add different types of nut butters (almond, cashew, etc.) in the middle, or you could go super crazy with chocolate chips and marshmallow fluff!

Ingredients

- 1 Package Pillsbury Grands Flaky Layers Biscuits
- Smooth peanut butter
- Jam or jelly

Optional

- 1 tbsp Butter melted
- Sugar for sprinkling on top before baking

Instructions

1. Preheat oven to 375 degrees
2. Pull apart the biscuit rounds (there are 8 total) and slice each in half to get 16 rounds.
3. Add a spoonful of peanut butter and spoonful of jam to each round.
4. Line a 9" x 5" loaf pan with parchment paper.
5. Add one peanut butter round to one jelly round so you have 8 "sandwiches."
6. Line up the rounds standing up in the parchment lined loaf pan.
7. Brush with melted butter and sprinkle with sugar (optional)
8. Bake in the oven until the top is golden brown, about 30-35 minutes.