

Peanut Butter Fudge Rolls

For the peanut butter lovers in your life, make these rolls either in a pan or in jumbo muffin tins. I'll typically use buttermilk or whole wheat pastry dough for the recipe.

Double Batch (24 rolls)	Ingredient	Single Batch (12 rolls)
Double batch pastry dough	Pastry dough	Single batch pastry dough
½ cup, 130 g	Peanut butter	¼ cup, 65 g
½ cup, 113 g	Butter	¼ cup, 56 g
1 tsp	Vanilla	½ tsp
¼ cup, 61 g	Milk	2 Tbsp, 31 g
4 cups, 500 g	Powdered sugar	2 cups, 250 g

Remove the pastry dough from the refrigerator and fold a few times. Divide the dough in two if making a double batch and proceed as below with each half. Roll the dough out on a floured surface into a rectangle about 12 x 18 inches with the long side facing you.

Place the butter and peanut butter in a microwaveable bowl and microwave on high for about 45 (single batch) to 90 seconds (double batch). Stir until smooth then stir in the vanilla and milk. Stir in the powdered sugar then microwave on high another 45-90 seconds.

Spread the peanut butter fudge filling evenly over the pastry rectangle, coming to ½" of the edge. Allow the filling to sit on the rectangle a few minutes to firm up then roll the rectangle up from the long side to form an 18" long log. Cut the log crosswise into twelve 1 ½" wide pieces and place in a 9 x 13" baking pan or jumbo muffin tins sprayed with nonstick spray. Cover and allow to rise at room temperature for 30-45 minutes or place in the refrigerator overnight.

Remove the rolls from the refrigerator and preheat the oven to 425 degrees. Place the rolls in the oven and turn down to 375 degrees. Bake 24-28 minutes until the tops are browned, rotating halfway through baking if possible. Remove to a wire rack to cool. Serve when just slightly warm.

Optional Toppings

- Peanut Butter chips: About 5 minutes prior to the end of baking, remove the rolls from the oven and sprinkle with ½ cup peanut butter chips. Return to the oven and complete baking.
- Peanut Butter Fudge Topping: After removing the rolls from the oven make another batch of filling as described above. Spread thickly onto the cooling rolls.