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Stuffed Pepper Mummy Recipe

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STUFFED PEPPER MUMMY RECIPE

Ingredients

- 1 bag mini peppers (usually found in most grocery stores or bulk discount grocery stores, Costco, BJ's, etc.), sliced in half, seeds removed
- [Veggie Cream Cheese Spread Recipe](#) or [Tomato Basil Cup filling recipe](#)
- 1 can refrigerated crescent roll dough, cut into thin strips (we used Pillsbury's newest product, crescent sheets. You could easily use crescent rolls and pinch the seams together before cutting).
- [Googly candy eyeballs](#) (Wilton, I found these at my local party store)

Preparation

1. Preheat oven to 350 degrees. Wash and cut peppers in half. Remove seeds.
2. Line a baking sheet with parchment paper and lay out pepper halves. Fill each pepper with cheese mixture (see above). Set aside. On a lightly floured surface, with a sharp knife, cut the crescent rolls into thin strips (about 1/2 inch). Carefully wrap the peppers, criss crossing the dough to resemble a mummy.
3. Bake at 350 degrees for about 10 minutes, or until dough is golden brown. Remove from oven and allow to cool for five minutes. Add googly candy eyes for that last minute spookiness. (Important- do not be tempted to put the eyes on before baking, as they will disappear, literally, they will melt! Not that I've done that...ahem;) Serve and enjoy!

* Note: These pepper mummies could easily be made ahead and frozen before baking. You can also serve these year-round. Simply remove the eyes and you have a delicious appetizer or snack in minutes!



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