



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### HALLOWEEN BACON JALAPENO MUMMIES

8 – 10 large jalapenos	6 slices cooked bacon
8 ounces cream cheese, softened	1 container crescents
1 cup pepper jack cheese	32 – 40 candy eyes

1. Preheat oven to 400 degrees F. In a small bowl add cream cheese, pepper jack cheese and bacon and mix until combined.
2. Slice the jalapenos in half lengthwise and seed and core them.
3. Spoon in cream cheese mixture into jalapenos.
4. Pinch 2 crescents together to form a rectangle. With a knife or pizza cutter slice each rectangle into 10 thin strips.
5. Wrap 2 – 3 strips around stuffed jalapenos. Make sure to leave some space for the eyes.
6. Bake 12 – 14 minutes.
7. Remove from the oven and let cool 10 minutes. Place the candy eyes into the jalapenos.

*Recipe by: Wendie*

*[butteryourbiscuit.com](http://butteryourbiscuit.com)*