

# Easy Halloween Jalapeño Mummies

Easy Halloween Jalapeño Mummies are a slightly creepy, fun and healthy food treat that is perfect for a party or after-school snack, and this recipe is simple enough for your kids to make!

## INGREDIENTS

- 5 jalapeno peppers
- 4 oz cream cheese softened
- 4 oz pepper jack cheese grated
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- Pinch Kosher salt and pepper
- 20 candy googly eyes
- 1 can refrigerated crescent roll dough
- 1 egg

## INSTRUCTIONS

1. Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper or a silicone baking mat.
2. Slice the jalapeño peppers in half lengthwise and scoop out the seeds and ribs.
3. In a small bowl mix the cream cheese, pepper jack cheese, garlic powder, onion powder, and salt and pepper. You can also use a food processor to mix everything.
4. Fill the jalapeño pepper halves with the cheese mixture. Don't overfill or the cheese will ooze out while baking.
5. Unroll the crescent roll dough leaving the triangles together and pinching the perforations together. Cut thin strips (about 1/2 inch wide) of dough and wrap one or two pieces around each pepper half. Leave a space at the top open to insert the googly eyes when they are done.
6. Make an egg wash by combining the egg and about one

tablespoon of water. Mix well. Place the mummies on your baking sheet, and brush a thin layer of egg wash on each one.

7. Bake for about 15 minutes or until the mummies are golden brown. Remove from the oven and place the candy googly eyes in the melted cheese.
8. Serve immediately and enjoy!

## RECIPE NOTES

### **Sharon's Expert Tips:**

You can find the candy googly eyes in the baking ingredient section of your grocery store; they are also available at Michael's and other hobby stores that carry baking and candy making supplies.

A serrated grapefruit spoon works well for removing the seeds and ribs of the jalapeno peppers.

Be sure to wash your hands thoroughly after handling the peppers and avoid touching your eyes.

If you are making these adorable mummy poppers for young children, you might want to substitute Monterrey Jack cheese for the pepper jack cheese to tone down the kick a bit.