

3-Ingredient Peanut Butter Pinwheels: A Simple, Sweet Treat

3-Ingredient Peanut Butter Pinwheels



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10 min

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INGREDIENTS

2 cups powdered sugar

2 tablespoons milk

$\frac{1}{2}$ cup peanut butter (creamy or crunchy)

How to Make 3-Ingredient Peanut Butter Pinwheels:

1. Make the Dough:
2. Roll Out the Dough:
3. Spread the Peanut Butter:
4. Roll It Up:
5. Chill and Slice:

My Best Tips for Perfect Peanut Butter Pinwheels:

Use creamy peanut butter - It spreads more easily for a smooth filling.

Chill before slicing - This helps the pinwheels hold their shape.

Try different flavors - Add a drizzle of honey, cocoa powder, or cinnamon for a fun twist.

Make it nut-free - Swap peanut butter for almond butter, Nutella, or cookie butter.

What to Serve with Peanut Butter Pinwheels:

With a glass of milk - A classic pairing!

As part of a dessert platter - Serve alongside fudge, cookies, or truffles.

Dipped in chocolate - For an extra indulgent treat.

Topped with crushed nuts or sprinkles - For added texture and decoration.

FAQs:

DIRECTIONS

1. Make the Dough: In a mixing bowl, combine the powdered sugar and milk, stirring until a soft dough forms. If it's too dry, add a few drops of milk. If it's too sticky, add a little more powdered sugar.
2. Roll Out the Dough: Place the dough on a sheet of wax paper or parchment paper lightly dusted with powdered sugar. Roll it out into a thin rectangle, about $\frac{1}{8}$ -inch thick.
3. Spread the Peanut Butter: Evenly spread the peanut butter over the rolled-out dough, leaving a small border around the edges.
4. Roll It Up: Using the wax paper to help, gently roll the dough into a log shape, just like rolling a jelly roll or cinnamon roll.
5. Chill and Slice: Wrap the log in wax paper or plastic wrap and refrigerate for 30 minutes to firm up. Once chilled, slice into $\frac{1}{2}$ -inch pinwheels and serve!
6. My Best Tips for Perfect Peanut Butter Pinwheels: Use creamy peanut butter - It spreads more easily for a smooth filling.
7. Chill before slicing - This helps the pinwheels hold their shape.
8. Try different flavors - Add a drizzle of honey, cocoa powder, or cinnamon for a fun twist.
9. Make it nut-free - Swap peanut butter for almond butter, Nutella, or cookie butter.
10. What to Serve with Peanut Butter Pinwheels: These pinwheels are great on their own, but here are some fun serving ideas:
11. With a glass of milk - A classic pairing!

12. As part of a dessert platter - Serve alongside fudge, cookies, or truffles.
13. Dipped in chocolate - For an extra indulgent treat.
14. Topped with crushed nuts or sprinkles - For added texture and decoration.
15. FAQs: Can I make these pinwheels ahead of time? Yes! Store them in an airtight container in the fridge for up to 5 days.
16. Can I freeze peanut butter pinwheels? Absolutely! Freeze them in a single layer for up to 2 months. Let them thaw in the fridge before serving.
17. Why is my dough too sticky? Add more powdered sugar, a tablespoon at a time, until it becomes a soft, pliable dough.
18. These 3-Ingredient Peanut Butter Pinwheels are proof that simple recipes can be incredibly delicious. Whether you're making them for holidays, snacks, or just because, they're quick, fun, and full of peanut butter goodness.
19. Give them a try and let me know how they turn out!

