Mummy jalapeño poppers: plan the pastry gaps

A pastry-gap diagram and recipe planning worksheet. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: Jalapeño peppers; cream cheese; crescent dough; optional olive pieces; gloves for handling chiles; baking tray

1. Prepare the pepper halves

Use the linked Pillsbury popper recipe for the ingredient amounts and cooking method. Cut peppers lengthwise and remove the seeds and membranes carefully. Wear suitable gloves and avoid touching your eyes; wash tools and surfaces afterward.

2. Leave spaces in the wrap

Fill each half as the recipe directs. Cut the dough into narrow strips and wrap them loosely with small gaps, rather than covering the filling with a thick blanket. Leave one small exposed area for the face detail.

3. Cook before adding the finish

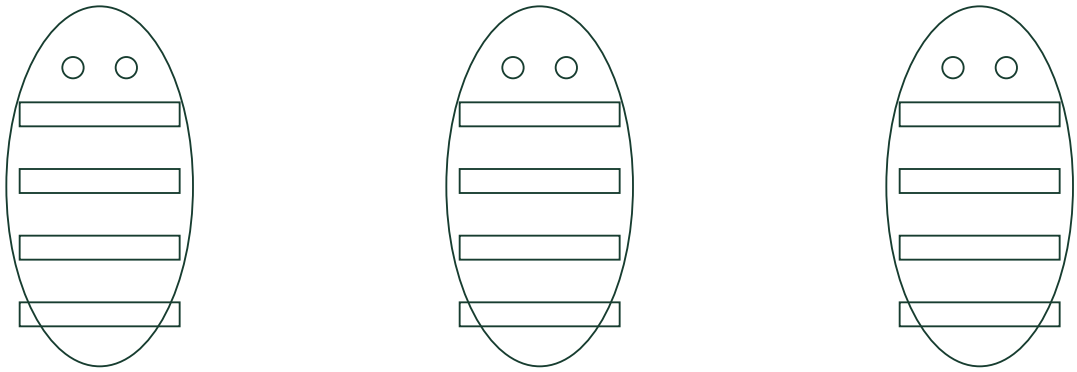
Follow the recipe and dough directions until the filling and pastry are cooked appropriately. Let the peppers cool enough to handle. Add small olive pieces if wanted; the mummy decoration is FigureNook's serving-layout variation.

Source / recipe: Pillsbury Easy 3-Ingredient Jalapeno Poppers; mummy decoration is a FigureNook variation

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Sketch / measure your own layout



Keep pastry strips separated by small exposed gaps

Pepper halves needed

Dough strips / wrap gaps

Recipe / filling / serving plan

Use suitable items you own. Check exact recipe, material and product directions.