



## **HALLOWEEN JALAPEÑO POPPER MUMMIES** made with Rustlin' Rob's Chipotle cheddar Dip Mix

**Adapted from:** Ashley at Frugal Coupon Living

Heat Level: Hot

Prep Time: 15 mins

Cook Time: 12 mins

Total Time: 27 minutes

Yield: 10

### **Ingredients:**

10 Jalapeño Peppers

8 oz Softened Cream Cheese

8 oz Pepper Jack Cheese, shredded

1 pkg [Rustlin' Rob's Chipotle Cheddar Dip Mix](#)

½ cup butter

Candy Eyeballs

Pillsbury Crescent Rolls

### **Directions:**

1. Preheat your oven to 400° in line a baking sheet with parchment paper.
2. Wash then Slice your jalapeño peppers in half lengthwise and scoop out the inside.
3. In a large mixing bowl, use a cheese grater to shred your block of pepper jack cheese.
4. Mix in your cream cheese, shredded cheese, and [Rustlin' Rob's Chipotle Cheddar Dip Mix](#), until all combined well.
5. Fill your jalapeño peppers with your cheese mixture.
6. Now unroll your crescent rolls into rectangles (leave two triangles together and pinch the middle together).
7. Use a pizza cutter to cut each crescent rectangle lengthwise into six even pieces.
8. Wrap one or two pieces around each pepper, leaving a small opening for the eyes.
9. Bake for 10-12 minutes.
10. Melt Butter and lightly brush on all wrapped peppers
11. When you take your mummies out of the oven, let cool slightly, add two candy eyes in each top opening.
12. Serve and enjoy.