



# Peanut Butter and Guava Jelly Sandwiches

**SERVINGS** 8 ⌚ **PREP TIME** 5 min **COOK TIME** 20 min

## INGREDIENTS

- 1 package of Refrigerated Biscuits
- 8 teaspoons of peanut butter
- 8 teaspoons of **La Fe Guava Paste**
- 8 one inch slices of **La Fe Queso Fresco**

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## DIRECTIONS

1. Preheat the oven to 350°F. Meanwhile, open the refrigerated Biscuits as directed on the package. Place the 8 dough pieces on a greased baking sheet. Using a teaspoon, press down in the center of each piece of dough to make an indentation.
2. Place a teaspoon of the peanut butter into each indentation in the biscuits. Add a teaspoon of the **La Fe Guava Paste**. Finally, top off each round with a slice of the **La Fe Queso Fresco**.
3. Place in the oven for roughly 13 to 17 minutes. When the Biscuits are lightly browned, remove the sheet from the oven.
4. Allow the biscuits to cool.
5. Serve and Enjoy!