Nutella Stuffed Caramelized Mini Peppers

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Sweet and savory bites will surprise and delight your guests while offering a new twist on peppers.

Timing

Prep time	Total time	Skill level
20	**30**	**Easy**

What You'll Need

- 8 Sweetpeps (mini sweet peppers)
- ½ cup Nutella
- ½ cup spreadable cream cheese
- 2 cups sugar
- 3 cups water
- 1 tsp icing sugar

Directions

1. Clean and core the mini peppers, leaving as much of the pepper whole.
2. Mix 2 cups of sugar with 3 cups of water.
3. Bring water to a boil and cook the mini peppers for 10 minutes or until they cook through but are still firm.
4. Cool the mini peppers in the fridge.

Stuffing:
1. Mix 1 cup of spreadable cream cheese with 1 cup of Nutella.
2. Mix thoroughly and place in a small plastic (piping) bag.
3. Use a piping bag to fill peppers with the mixture.
4. Cool in the fridge until ready to serve.
5. Dust with icing sugar just before serving.