



## Apricot Cream Fried Pies

READY IN



45 min.

SERVINGS



18

CALORIES



271 kcal

DESSERT

### Ingredients

- 2 tablespoons cream cheese
- 6 ounce apricots dried
- 15 ounce piecrusts refrigerated
- 0.3 cup sugar
- 18 servings vegetable oil
- 1.3 cups water

### Equipment

- food processor

- frying pan
- baking sheet
- oven
- potato masher

## Directions

- Bring 1 1/3 cups water and apricots to a boil over medium heat. Cook 30 minutes; drain. Mash with a potato masher until smooth. Cool completely.
- Process sugar and cream cheese in a food processor until smooth.
- Add apricots; pulse 2 to 3 times or until blended.
- Roll piecrusts into 12-inch circles; cut each crust into 9 (4-inch) circles.
- Spoon 2 rounded teaspoonfuls apricot mixture onto half of each pastry circle. Moisten edges with water; fold dough over fruit mixture, pressing edges to seal. Crimp edges with a fork dipped in flour.
- Pour oil to a depth of 1/2 inch into a large heavy skillet; heat to 35
- Fry pies, in batches, 2 minutes on each side.
- NOTE: To bake, place on lightly greased baking sheets at 425 for 12 minutes.

## Nutrition Facts

**PROTEIN 2.72%** **FAT 67.86%** **CARBS 29.42%**

## Properties

Glycemic Index:7.25, Glycemic Load:3.71, Inflammation Score:-3, Nutrition Score:4.1717390928255%

## Nutrients (% of daily need)

Calories: 270.83kcal (13.54%), Fat: 20.77g (31.95%), Saturated Fat: 4.39g (27.44%), Carbohydrates: 20.26g (6.75%), Net Carbohydrates: 18.98g (6.9%), Sugar: 7.88g (8.75%), Cholesterol: 1.63mg (0.54%), Sodium: 103.53mg (4.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.75%), Vitamin K: 27.8µg (26.47%), Vitamin E: 1.68mg (11.18%), Vitamin A: 362.45IU (7.25%), Manganese: 0.13mg (6.35%), Fiber: 1.28g (5.12%), Iron: 0.87mg (4.84%), Vitamin B1: 0.07mg (4.45%), Vitamin B3: 0.88mg (4.42%), Folate: 17.63µg (4.41%), Potassium: 134.72mg (3.85%), Vitamin B2: 0.05mg (3.02%), Copper: 0.05mg (2.67%), Phosphorus: 25.44mg (2.54%), Selenium: 1.71µg (2.44%), Magnesium: 6.89mg (1.72%), Vitamin B5: 0.15mg (1.54%), Vitamin B6: 0.03mg (1.31%), Calcium: 11.8mg (1.18%), Zinc: 0.15mg (1.02%)