



Apricot Pinwheels

READY IN



110 min.

SERVINGS



48

CALORIES



69 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 oz cream cheese softened
- ☐ 1 cup butter softened
- ☐ 0.3 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 2.3 cups flour all-purpose
- ☐ 0.1 teaspoon salt
- ☐ 0.3 cup apricot preserves
- ☐ 0.3 almonds chopped

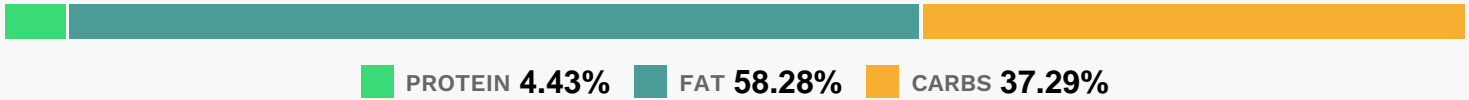
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ In large bowl, beat cream cheese, butter, sugar and vanilla with electric mixer on medium speed, or mix with spoon, until light and fluffy. Stir in flour and salt. Cover and refrigerate about 30 minutes or until firm.
- ☐ Heat oven to 350°F. Lightly grease cookie sheets with shortening. On generously floured surface, roll dough into 16x12-inch rectangle.
- ☐ Cut rectangle into 48 (2-inch) squares, 8 rows by 6 rows. Use metal spatula to place squares 1 inch apart on cookie sheets.
- ☐ Spread each square with about 1/4 teaspoon jam. On each square, cut from each corner to 1/4 inch from center. Bring every other point to center and press together to form pinwheel.
- ☐ Sprinkle each with almonds.
- ☐ Bake 8 to 10 minutes or until lightly browned. Immediately remove from cookie sheet to cooling rack; cool.

Nutrition Facts



Properties

Glycemic Index:3.79, Glycemic Load:3.99, Inflammation Score:-2, Nutrition Score:1.1308695610775%

Nutrients (% of daily need)

Calories: 68.79kcal (3.44%), Fat: 4.48g (6.9%), Saturated Fat: 1.16g (7.23%), Carbohydrates: 6.45g (2.15%), Net Carbohydrates: 6.29g (2.29%), Sugar: 1.67g (1.85%), Cholesterol: 1.79mg (0.6%), Sodium: 56.84mg (2.47%), Alcohol:

0.03g (100%), Alcohol %: 0.25% (100%), Protein: 0.77g (1.53%), Vitamin A: 195.48IU (3.91%), Vitamin B1: 0.05mg (3.13%), Selenium: 2.17µg (3.1%), Folate: 10.94µg (2.74%), Vitamin B2: 0.04mg (2.08%), Manganese: 0.04mg (2.05%), Vitamin B3: 0.35mg (1.75%), Iron: 0.28mg (1.56%), Vitamin E: 0.17mg (1.12%)