



Ingredients

- 8 ounce cream cheese
- 0.5 teaspoon dill dried
- 1 egg yolk beaten
- 8 ounce regular crescent rolls refrigerated

Equipment



baking sheet

oven

Directions

Unroll dough on a lightly floured surface; press together seams to form a 12 x 4 inch rectangle.
Sprinkle one side of the cream cheese with half of the dill weed.
Place brick of cream cheese dill side down in center of dough.
Sprinkle dill on top of cream cheese. Enclose cream cheese by bringing sides of dough together and pressing edges to seal.
Place dough on lightly greased cookie sheet.
Brush with beaten egg.
Bake at 350 degrees F (175 degrees C) for 15 to 18 minutes.
Serve warm.
Nutrition Facts

PROTEIN 5.85% 📕 FAT 69.65% 📒 CARBS 24.5%

Properties

Glycemic Index:3.38, Glycemic Load:0.42, Inflammation Score:-2, Nutrition Score:1.8673913293397%

Nutrients (% of daily need)

Calories: 205.85kcal (10.29%), Fat: 16.45g (25.3%), Saturated Fat: 8.49g (53.08%), Carbohydrates: 13.02g (4.34%), Net Carbohydrates: 13.01g (4.73%), Sugar: 3.91g (4.35%), Cholesterol: 52.93mg (17.64%), Sodium: 312.77mg (13.6%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.11g (6.21%), Vitamin A: 416.84IU (8.34%), Selenium: 3.7µg (5.28%), Vitamin B2: 0.08mg (4.54%), Phosphorus: 39.45mg (3.94%), Calcium: 31.52mg (3.15%), Iron: 0.48mg (2.67%), Vitamin B5: 0.23mg (2.29%), Vitamin E: 0.3mg (2.01%), Vitamin B12: 0.11µg (1.77%), Folate: 5.84µg (1.46%), Zinc: 0.2mg (1.3%), Vitamin B6: 0.02mg (1.24%), Potassium: 41.94mg (1.2%)