



Caramel Chai Crescent Ring

READY IN



65 min.

SERVINGS



12

CALORIES



248 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 2 tablespoons butter melted
- ☐ 2 tablespoons maple syrup
- ☐ 16 oz reduced fat crescent rolls refrigerated pillsbury® canned
- ☐ 2 tablespoons granulated sugar
- ☐ 1 tablespoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 teaspoon ground ginger
- ☐ 0.5 teaspoon nutmeg

- ☐ 16 large marshmallows
- ☐ 0.3 cup nuts chopped
- ☐ 2 tablespoons whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ cake form

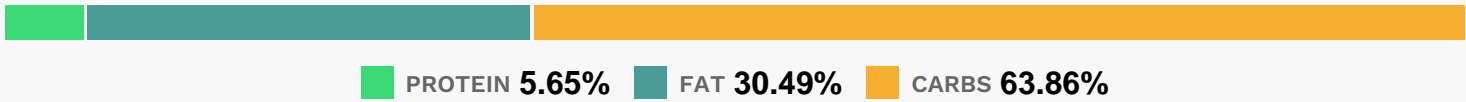
Directions

- ☐ Heat oven to 350°F. In 1-quart saucepan, melt 1/4 cup butter. With 1 to 2 tablespoons of the melted butter, grease bottom and side of 12-cup fluted tube cake pan. To remaining melted butter, stir in brown sugar and maple syrup.
- ☐ Heat just to boiling, stirring occasionally.
- ☐ Remove from heat; stir in whipping cream.
- ☐ In small bowl, mix granulated sugar, cinnamon, ginger, nutmeg and cloves. Unroll dough from both cans and separate into 16 triangles.
- ☐ Brush each triangle with melted butter.
- ☐ Sprinkle about 1/2 teaspoon granulated sugar mixture onto each triangle to within 1/4 inch of edges. Top each with marshmallow.
- ☐ Roll up, starting at shortest side of triangle, and rolling to opposite point. Completely cover marshmallow with dough; firmly pinch edges to seal. Arrange 8 balls in buttered pan.
- ☐ Sprinkle with nuts; spoon half of brown sugar mixture over dough.
- ☐ Place remaining 8 balls alternately over bottom layer. Spoon remaining brown sugar mixture over balls.
- ☐ Bake 25 to 28 minutes or until golden brown. Cool 3 minutes.
- ☐ Place heatproof serving platter upside down over pan; turn pan and platter over.
- ☐ Remove pan.

☐

Serve warm.

Nutrition Facts



Properties

Glycemic Index:26.81, Glycemic Load:6.97, Inflammation Score:-1, Nutrition Score:2.1052173988327%

Nutrients (% of daily need)

Calories: 248.24kcal (12.41%), Fat: 8.46g (13.01%), Saturated Fat: 3.34g (20.86%), Carbohydrates: 39.87g (13.29%), Net Carbohydrates: 39.19g (14.25%), Sugar: 22.43g (24.92%), Cholesterol: 7.84mg (2.61%), Sodium: 323.6mg (14.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.53g (7.06%), Manganese: 0.31mg (15.66%), Iron: 1.37mg (7.59%), Vitamin B2: 0.05mg (3.23%), Copper: 0.06mg (2.79%), Fiber: 0.68g (2.71%), Magnesium: 9.52mg (2.38%), Calcium: 23.04mg (2.3%), Vitamin A: 97.65IU (1.95%), Phosphorus: 16.96mg (1.7%), Potassium: 45.73mg (1.31%), Zinc: 0.17mg (1.13%)