



Cheese Filling For Pastries

 Vegetarian

READY IN



15 min.

SERVINGS



8

CALORIES



226 kcal

SIDE DISH

Ingredients

- ☐ 1 tablespoon brandy
- ☐ 1 tablespoon butter melted
- ☐ 1.5 cups cream cheese
- ☐ 1 egg yolk beaten
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.3 cup raisins
- ☐ 1 tablespoon cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract

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0.3 cup sugar white

Equipment

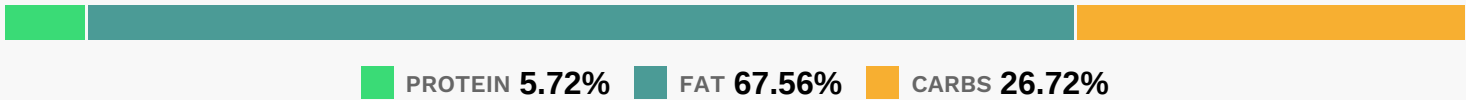
☐

bowl

Directions

- ☐
- Sprinkle raisins with brandy and set aside.
- ☐
- In a bowl, cream together cream cheese and sugar. Beat in flour, sour cream, vanilla and butter. Beat in egg yolk. Fold in raisins. Chill until using.

Nutrition Facts



Properties

Glycemic Index:36.99, Glycemic Load:8.88, Inflammation Score:-4, Nutrition Score:2.984347830648%

Nutrients (% of daily need)

Calories: 226.41kcal (11.32%), Fat: 17.01g (26.17%), Saturated Fat: 9.87g (61.71%), Carbohydrates: 15.14g (5.05%), Net Carbohydrates: 14.8g (5.38%), Sugar: 10.05g (11.16%), Cholesterol: 71.94mg (23.98%), Sodium: 147.88mg (6.43%), Alcohol: 0.8g (100%), Alcohol %: 1.57% (100%), Protein: 3.24g (6.48%), Vitamin A: 657.14IU (13.14%), Selenium: 5.39µg (7.7%), Vitamin B2: 0.13mg (7.52%), Phosphorus: 60.39mg (6.04%), Calcium: 47.67mg (4.77%), Vitamin B5: 0.32mg (3.23%), Vitamin E: 0.47mg (3.14%), Potassium: 100.26mg (2.86%), Vitamin B12: 0.14µg (2.39%), Folate: 9.11µg (2.28%), Vitamin B6: 0.04mg (2.07%), Zinc: 0.29mg (1.92%), Vitamin B1: 0.03mg (1.78%), Iron: 0.28mg (1.53%), Magnesium: 5.75mg (1.44%), Fiber: 0.33g (1.33%), Manganese: 0.03mg (1.32%), Copper: 0.03mg (1.3%), Vitamin K: 1.06µg (1.01%)