



Christmas Tree Coffee Cake

 Dairy Free

READY IN



35 min.

SERVINGS



8

CALORIES



131 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 4 candied cherries green halved
- 4 candied cherries red halved
- 2 teaspoons granulated sugar
- 1 teaspoons orange juice
- 1 teaspoon orange zest grated
- 0.3 cup powdered sugar
- 8 oz regular crescent rolls refrigerated canned

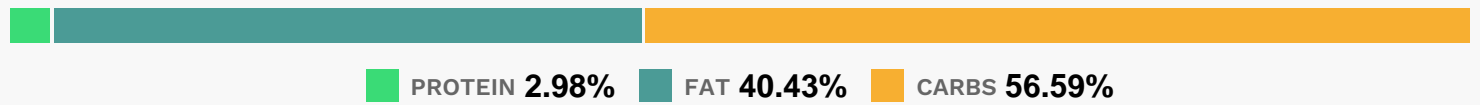
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 375F. Unroll dough into 2 long rectangles; firmly press perforations to seal.
- Cut each rectangle lengthwise into 4 strips. Twist each dough strip several times.
- On ungreased cookie sheet, form tree shape by starting at top of tree. Zigzag twisted strips of dough back and forth across cookie sheet, touching previous strip and making tree wider toward bottom, adding strips as each is finished. End with curl of dough at center of bottom to form trunk. Tree will be about 8 inches from tip to trunk.
- In small bowl, mix granulated sugar and orange peel.
- Sprinkle over dough.
- Bake 12 to 16 minutes or until golden brown. Immediately remove from cookie sheet; place on serving tray.
- In small bowl, beat powdered sugar and orange juice until smooth and thin enough to drizzle.
- Drizzle glaze over bread.
- Garnish with cherries.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:15.26, Glycemic Load:0.74, Inflammation Score:1, Nutrition Score:0.17086956358474%

Flavonoids

Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 130.7kcal (6.53%), Fat: 6.1g (9.4%), Saturated Fat: 2.55g (15.95%), Carbohydrates: 19.25g (6.42%), Net Carbohydrates: 19.19g (6.98%), Sugar: 9.43g (10.48%), Cholesterol: 0mg (0%), Sodium: 222.65mg (9.68%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.03%), Iron: 0.36mg (2.02%)