



Cranberry-Stuffed Crescents

READY IN



25 min.

SERVINGS



25

CALORIES



224 kcal

SIDE DISH

Ingredients

- 8 oz cream cheese softened
- 1 egg yolk
- 1 cup powdered sugar
- 32 oz crescent rolls refrigerated canned
- 0.5 cup walnuts toasted finely chopped
- 16 oz whole-berry cranberry sauce canned

Equipment

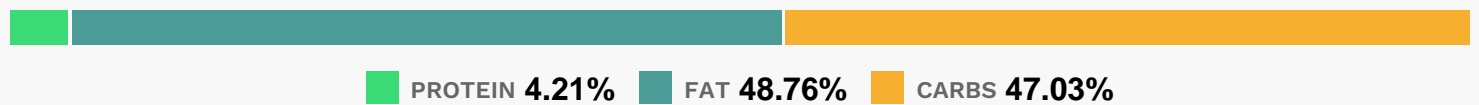
- baking sheet

- oven
- hand mixer

Directions

- Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add sugar, beating until combined.
- Add egg yolk, beating until blended.
- Separate crescent rolls into 32 triangles. Spoon 1 tsp. cream cheese mixture onto short end of each triangle. Top with 1 tsp. cranberry sauce, and sprinkle evenly with walnuts. Fold long ends over filling, tucking edges under.
- Place on lightly greased baking sheets.
- Bake at 350 for 15 to 17 minutes or until golden.
- Serve warm.
- Orange-Almond Stuffed Crescents: Stir 1 1/2 tsp. grated orange rind into cranberry sauce. Substitute 1/2 cup toasted sliced almonds for walnuts. Prepare and assemble crescents as directed. Stir together 1 egg and 1 tsp. water; brush over unbaked crescents.
- Sprinkle with additional sliced almonds, if desired.
- Bake as directed. Stir together 1 cup powdered sugar and 2 Tbsp. orange juice; drizzle over baked crescents.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:1.88, Glycemic Load:0.17, Inflammation Score:-1, Nutrition Score:1.4195652163547%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Myricetin: 0.49mg, Myricetin: 0.49mg, Myricetin: 0.49mg, Myricetin: 0.49mg Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg

Nutrients (% of daily need)

Calories: 223.9kcal (11.19%), Fat: 12.67g (19.49%), Saturated Fat: 5.31g (33.2%), Carbohydrates: 27.48g (9.16%), Net Carbohydrates: 27.13g (9.86%), Sugar: 14.5g (16.11%), Cholesterol: 16.94mg (5.65%), Sodium: 314.74mg (13.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.46g (4.92%), Manganese: 0.09mg (4.62%), Iron: 0.63mg (3.51%), Vitamin A: 140.31IU (2.81%), Copper: 0.04mg (2.22%), Phosphorus: 21.34mg (2.13%), Selenium: 1.4µg (2%), Vitamin B2: 0.03mg (1.94%), Vitamin E: 0.28mg (1.88%), Fiber: 0.36g (1.43%), Calcium: 12.61mg (1.26%), Magnesium: 4.91mg (1.23%), Vitamin B6: 0.02mg (1.14%), Folate: 4.34µg (1.09%)