



Cream Cheese Clouds

READY IN



35 min.

SERVINGS



35

CALORIES



94 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup butter melted
- 16.3 oz biscuits refrigerated canned
- 8 oz philadelphia cream cheese cut into 12 cubes
- 1 Tbsp ground cinnamon
- 0.5 cup sugar

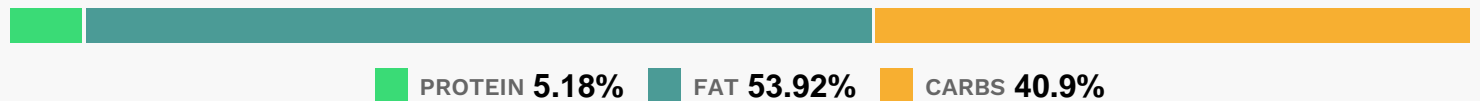
Equipment

- oven
- muffin tray

Directions

- Heat oven to 350F.
- Separate dough into 12 biscuits; press or roll each to 1/4-inch thickness.
- Mix sugar and cinnamon in shallow dish. Dip cream cheese cubes in melted butter, then roll in cinnamon sugar.
- Place 1 cheese cube in center of each dough circle; gather up sides of dough to enclose filling. Press edges of dough together to seal.
- Place, seam sides up, in muffin pan sprayed with cooking spray.
- Drizzle with any remaining butter; sprinkle with any remaining cinnamon sugar.
- Bake 15 min. or until golden brown.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:6.2, Glycemic Load:6.15, Inflammation Score:-1, Nutrition Score:1.8608695583661%

Nutrients (% of daily need)

Calories: 94.05kcal (4.7%), Fat: 5.73g (8.82%), Saturated Fat: 2.47g (15.45%), Carbohydrates: 9.79g (3.26%), Net Carbohydrates: 9.5g (3.45%), Sugar: 3.56g (3.96%), Cholesterol: 10.16mg (3.39%), Sodium: 155.19mg (6.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.24g (2.48%), Phosphorus: 64.24mg (6.42%), Manganese: 0.09mg (4.58%), Selenium: 3.08µg (4.4%), Vitamin B1: 0.06mg (3.87%), Vitamin B2: 0.05mg (3.21%), Vitamin A: 128.47IU (2.57%), Iron: 0.46mg (2.57%), Folate: 9.89µg (2.47%), Vitamin B3: 0.45mg (2.26%), Vitamin E: 0.27mg (1.82%), Calcium: 15.41mg (1.54%), Fiber: 0.29g (1.16%), Potassium: 39.53mg (1.13%)