



## Cream Cheese Crostata with Orange Marmalade

READY IN



45 min.

SERVINGS



8

CALORIES



542 kcal

DESSERT

### Ingredients

- 0.5 cup almonds toasted sliced
- 1.5 cups cake flour
- 8 ounce cream cheese room temperature
- 0.5 large egg yolk
- 0.8 cup mascarpone cheese
- 0.7 cup orange marmalade
- 0.5 cup sugar
- 9 tablespoons butter unsalted chilled cut into 1/2-inch cubes (1 stick plus 1 tablespoon)

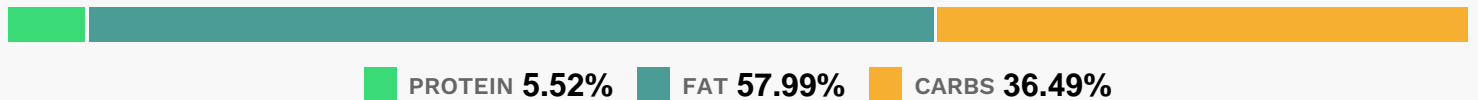
## Equipment

- bowl
- frying pan
- oven
- tart form

## Directions

- Mix flour and sugar together on work surface. Make well in center of mixture; add egg yolk. Scatter butter cubes over flour mixture. Using hands, gently mix ingredients together until well blended and dough forms. Flatten dough into disk; wrap in plastic and chill at least 1 hour or overnight.
- Preheat oven to 400°F. Spray 9-inch-diameter tart pan with removable bottom with nonstick spray. Press dough onto bottom and up sides of prepared pan.
- Bake until golden brown and cooked through, pressing with back of fork if crust bubbles, about 18 minutes. Cool crust in pan on rack.
- Beat cream cheese, mascarpone cheese, and sugar in medium bowl until smooth.
- Spread filling evenly in cooled crust; chill 1 hour.
- Spread marmalade evenly over filling.
- Sprinkle almonds over. (Can be made 1 day ahead. Cover; chill.)

## Nutrition Facts



## Properties

Glycemic Index:21.76, Glycemic Load:20.21, Inflammation Score:-6, Nutrition Score:6.5460870628772%

## Flavonoids

Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin:

0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## **Nutrients (% of daily need)**

Calories: 542.12kcal (27.11%), Fat: 35.6g (54.77%), Saturated Fat: 20.1g (125.63%), Carbohydrates: 50.41g (16.8%), Net Carbohydrates: 48.94g (17.8%), Sugar: 29.88g (33.2%), Cholesterol: 95.06mg (31.69%), Sodium: 118.45mg (5.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.63g (15.26%), Vitamin A: 1102.02IU (22.04%), Selenium: 12.97µg (18.52%), Manganese: 0.33mg (16.36%), Vitamin E: 2.22mg (14.79%), Vitamin B2: 0.16mg (9.7%), Calcium: 91.42mg (9.14%), Phosphorus: 89.72mg (8.97%), Copper: 0.14mg (6.76%), Magnesium: 24.84mg (6.21%), Fiber: 1.47g (5.87%), Folate: 17.24µg (4.31%), Zinc: 0.57mg (3.81%), Vitamin B5: 0.34mg (3.44%), Potassium: 118.06mg (3.37%), Iron: 0.53mg (2.97%), Vitamin B1: 0.04mg (2.74%), Vitamin B3: 0.49mg (2.45%), Vitamin B6: 0.04mg (2.08%), Vitamin D: 0.29µg (1.96%), Vitamin B12: 0.11µg (1.83%), Vitamin K: 1.78µg (1.69%), Vitamin C: 1.28mg (1.55%)