



Cream Cheese Dessert Wedges

READY IN



35 min.

SERVINGS



10

CALORIES



209 kcal

DESSERT

Ingredients

- 7.5 ounces biscuits refrigerated
- 8 ounces cream cheese softened
- 0.5 cup sugar
- 1 eggs
- 1 tablespoon flour all-purpose
- 1 tablespoon sugar
- 0.5 teaspoon ground cinnamon

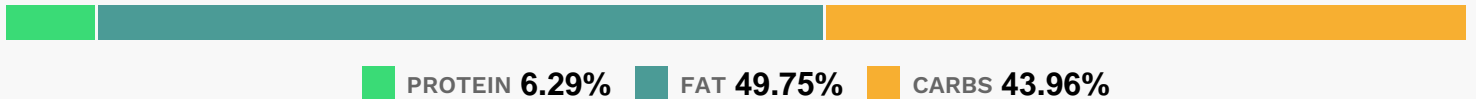
Equipment

- bowl
- oven
- wire rack
- baking pan

Directions

- Separate biscuits into 10 pieces; place in an ungreased 9-in. round baking dish. Press onto the bottom and 1 in. up the sides, pinching edges together to seal.
- Bake at 350° for 5–7 minutes or until slightly puffed.
- Meanwhile, in a small bowl, beat the cream cheese, sugar, egg and flour until smooth; pour over crust.
- Combine topping ingredients; sprinkle over filling.
- Bake for 15–20 minutes or until filling is set and crust is golden brown.
- Cool on a wire rack for at least 30 minutes before cutting.
- Serve warm or chilled. Refrigerate leftovers.

Nutrition Facts



Properties

Glycemic Index:31.22, Glycemic Load:15.1, Inflammation Score:-3, Nutrition Score:3.8369565295136%

Nutrients (% of daily need)

Calories: 209.37kcal (10.47%), Fat: 11.77g (18.11%), Saturated Fat: 5.25g (32.81%), Carbohydrates: 23.4g (7.8%), Net Carbohydrates: 23.05g (8.38%), Sugar: 12.79g (14.21%), Cholesterol: 39.49mg (13.16%), Sodium: 277.89mg (12.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.35g (6.7%), Phosphorus: 125.28mg (12.53%), Selenium: 7.62µg (10.89%), Vitamin B2: 0.14mg (8.25%), Vitamin B1: 0.1mg (6.91%), Vitamin A: 329.07IU (6.58%), Manganese: 0.11mg (5.51%), Folate: 20.37µg (5.09%), Iron: 0.85mg (4.74%), Vitamin B3: 0.78mg (3.91%), Calcium: 36.11mg (3.61%), Vitamin E: 0.52mg (3.5%), Vitamin B5: 0.26mg (2.64%), Potassium: 85.09mg (2.43%), Vitamin B12: 0.12µg (1.98%), Zinc: 0.28mg (1.87%), Magnesium: 6.41mg (1.6%), Vitamin B6: 0.03mg (1.53%), Fiber: 0.35g (1.4%), Copper: 0.03mg (1.36%), Vitamin K: 1.39µg (1.33%)