

Creamy Chocolate Crescents

READY IN



35 min.

SERVINGS



30

CALORIES



232 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon almond extract
- 1 tablespoon butter melted
- 30 servings powdered sugar
- 2 tablespoons cornstarch
- 6 ounces cream cheese softened
- 2 eggs
- 32 ounces regular crescent rolls refrigerated
- 12 ounces semi chocolate chips melted
- 0.5 teaspoon vanilla extract

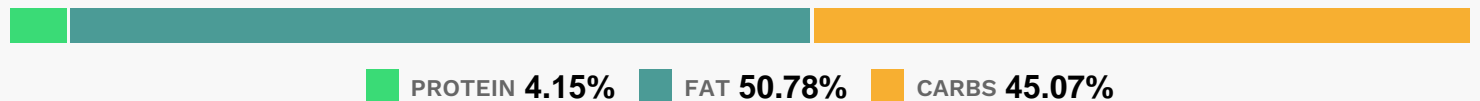
Equipment

- bowl
- baking sheet
- oven
- whisk

Directions

- In a large bowl, beat the cream cheese, butter and sugar until fluffy.
- Add the cornstarch, melted chocolate and vanilla; beat until smooth. Unroll crescent roll dough; separate into triangles.
- In a small bowl, whisk together eggs, butter and extract.
- Brush some over dough. Drop rounded teaspoonfuls of chocolate mixture at the wide end of each triangle; roll up from the wide end.
- Place point side down on greased baking sheets; curve ends slightly.
- Brush with remaining glaze.
- Bake at 350° for 10–15 minutes or until golden.
- Remove from pans to cool on wire racks. Dust with confectioners' sugar if desired.

Nutrition Facts



Properties

Glycemic Index:2.57, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:2.37347828564444%

Nutrients (% of daily need)

Calories: 232.42kcal (11.62%), Fat: 13.45g (20.7%), Saturated Fat: 6.7g (41.86%), Carbohydrates: 26.86g (8.95%), Net Carbohydrates: 25.95g (9.44%), Sugar: 15.25g (16.95%), Cholesterol: 18.32mg (6.11%), Sodium: 263.7mg (11.47%), Alcohol: 0.05g (100%), Alcohol %: 0.1% (100%), Caffeine: 9.75mg (3.25%), Protein: 2.48g (4.95%), Manganese: 0.15mg (7.63%), Copper: 0.15mg (7.28%), Iron: 1.16mg (6.46%), Magnesium: 20.86mg (5.22%), Phosphorus: 41.55mg (4.15%), Fiber: 0.91g (3.65%), Selenium: 2.41µg (3.44%), Zinc: 0.37mg (2.46%), Vitamin A: 109.32IU (2.19%), Potassium: 76.31mg (2.18%), Vitamin B2: 0.03mg (1.99%), Calcium: 14.39mg (1.44%), Vitamin B5:

0.11mg (1.12%), Vitamin E: 0.16mg (1.05%)