



Crescent Tarts

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



277 kcal

DESSERT

Ingredients

- ☐ 1 pound butter
- ☐ 4 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 pint cup heavy whipping cream sour
- ☐ 1.5 cups walnuts chopped
- ☐ 1.5 cups sugar white

Equipment

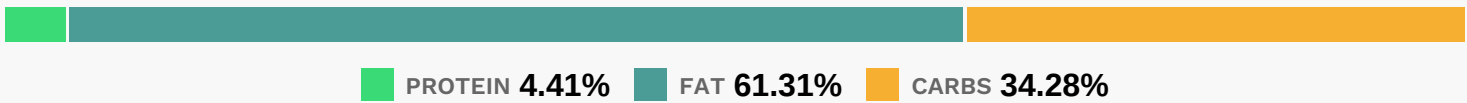
- ☐ baking sheet

☐ oven

Directions

- ☐ Cut the butter into the flour and mix until the mixture resemble coarse crumbs. Stir in the sour cream. Cover and refrigerate cough overnight.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Bake cookies on a parchment lined baking sheet at 350 degrees F (175 degrees C) for 20 to 25 minutes.
- ☐ Combine the sugar, chopped nuts and cinnamon.
- ☐ Divide chilled dough into quarters. On a lightly floured surface roll out dough into circles 1/8 to 1/4 inch thick.
- ☐ Cut into wedges and sprinkle with the nut mixture.
- ☐ Roll up into crescent shapes, starting with the wide end first.
- ☐ Sprinkle cooled cookies with confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:7.34, Glycemic Load:16.27, Inflammation Score:-4, Nutrition Score:4.7791304912256%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg

Nutrients (% of daily need)

Calories: 277.39kcal (13.87%), Fat: 19.33g (29.74%), Saturated Fat: 9.75g (60.93%), Carbohydrates: 24.33g (8.11%), Net Carbohydrates: 23.41g (8.51%), Sugar: 10.73g (11.92%), Cholesterol: 41.81mg (13.94%), Sodium: 102.67mg (4.46%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.13g (6.26%), Manganese: 0.34mg (16.94%), Vitamin B1: 0.15mg (10.31%), Selenium: 6.74µg (9.62%), Vitamin A: 477.67IU (9.55%), Folate: 37.64µg (9.41%), Vitamin B2: 0.12mg (7.34%), Copper: 0.12mg (6.05%), Iron: 0.97mg (5.41%), Phosphorus: 53.94mg (5.39%), Vitamin B3: 1.07mg (5.36%), Magnesium: 14.87mg (3.72%), Fiber: 0.91g (3.65%), Vitamin E: 0.46mg (3.1%), Calcium: 29.23mg (2.92%), Zinc: 0.37mg (2.44%), Vitamin B6: 0.05mg (2.29%), Potassium: 67.75mg (1.94%), Vitamin B5: 0.18mg (1.76%), Vitamin K: 1.54µg (1.47%)