



Fluffy Cream Cheese Dressing



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



3

CALORIES



634 kcal

SIDE DISH

Ingredients

- ☐ 8 ounce cream cheese softened
- ☐ 0.5 teaspoon ground ginger
- ☐ 0.3 cup orange marmalade
- ☐ 2 tablespoons powdered sugar sifted
- ☐ 1 cup whipping cream
- ☐ 0.3 cup milk whole

Equipment

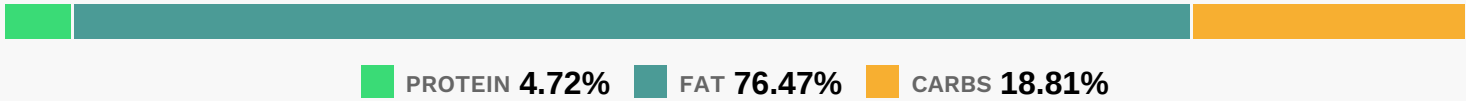
- ☐ bowl

☐ hand mixer

Directions

- ☐ Combine cream cheese and milk in a medium bowl; beat at medium speed of an electric mixer until smooth. Stir in marmalade and ginger.
- ☐ Beat whipping cream at high speed of an electric mixer until foamy; gradually add powdered sugar, beating until stiff peaks form. Gently fold whipped cream into cream cheese mixture.
- ☐ Serve with fresh fruit.

Nutrition Facts



Properties

Glycemic Index:21.67, Glycemic Load:1.49, Inflammation Score:-8, Nutrition Score:8.1513042190801%

Nutrients (% of daily need)

Calories: 633.99kcal (31.7%), Fat: 55.31g (85.09%), Saturated Fat: 33.9g (211.9%), Carbohydrates: 30.62g (10.21%), Net Carbohydrates: 30.38g (11.05%), Sugar: 27.36g (30.4%), Cholesterol: 168.44mg (56.15%), Sodium: 281.66mg (12.25%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.68g (15.36%), Vitamin A: 2231.06IU (44.62%), Vitamin B2: 0.36mg (21.14%), Calcium: 161.27mg (16.13%), Phosphorus: 149.07mg (14.91%), Selenium: 9.65µg (13.78%), Vitamin D: 1.49µg (9.95%), Vitamin E: 1.41mg (9.37%), Vitamin B5: 0.71mg (7.15%), Vitamin B12: 0.4µg (6.72%), Manganese: 0.13mg (6.32%), Potassium: 220.03mg (6.29%), Zinc: 0.68mg (4.5%), Vitamin B6: 0.09mg (4.48%), Magnesium: 16.04mg (4.01%), Vitamin K: 4.19µg (3.99%), Folate: 12.42µg (3.11%), Vitamin B1: 0.05mg (3.08%), Copper: 0.05mg (2.43%), Vitamin C: 1.76mg (2.13%), Iron: 0.27mg (1.51%)