



Hazelnut Coffee Cherry Sweet Rolls

 Vegetarian  Gluten Free

READY IN



40 min.

SERVINGS



12

CALORIES



159 kcal

Ingredients

- 0.3 cup strong coffee decoction cooled brewed
- 0.3 cup milk
- 2 tablespoons granulated sugar
- 10 oz smucker's cherry preserves
- 1.3 cups powdered sugar
- 2 tablespoons milk
- 0.5 cup hazelnuts chopped
- 2.5 cups frangelico

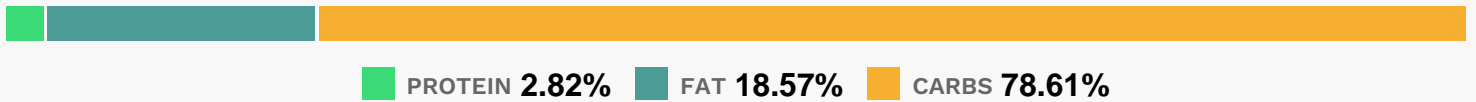
Equipment

- bowl
- frying pan
- oven
- knife
- wire rack

Directions

- Heat oven to 375°F. Lightly grease or spray 13x9-inch pan.
- In large bowl, stir Bisquick mix, coffee, milk and granulated sugar until dough forms.
- Place dough on surface lightly sprinkled with Bisquick mix. Knead to smooth dough, about 10 turns.
- Roll out dough to 15x9-inch rectangle.
- Spread jam on rectangle.
- Roll up dough tightly from one long side; pinch seam to seal. Use sharp knife to cut dough into 12 equal slices.
- Place each cut side down in pan.
- Bake 23 to 25 minutes or until golden brown.
- Place pan on cooling rack. In small bowl, stir together powdered sugar and enough milk to create drizzly glaze.
- Drizzle over warm rolls; sprinkle with chopped hazelnuts.

Nutrition Facts



Properties

Glycemic Index:18.01, Glycemic Load:10.42, Inflammation Score:-1, Nutrition Score:2.6230434801268%

Flavonoids

Cyanidin: 0.34mg, Cyanidin: 0.34mg, Cyanidin: 0.34mg, Cyanidin: 0.34mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg

Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg,
Epigallocatechin 3-gallate: 0.05mg

Nutrients (% of daily need)

Calories: 159.03kcal (7.95%), Fat: 3.36g (5.17%), Saturated Fat: 0.4g (2.49%), Carbohydrates: 32.01g (10.67%), Net
Carbohydrates: 31.27g (11.37%), Sugar: 26.34g (29.27%), Cholesterol: 1.11mg (0.37%), Sodium: 11.49mg (0.5%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.15g (2.3%), Manganese: 0.32mg (16.03%), Copper: 0.11mg
(5.54%), Vitamin E: 0.78mg (5.22%), Fiber: 0.74g (2.98%), Vitamin C: 2.39mg (2.9%), Phosphorus: 28.56mg (2.86%),
Vitamin B1: 0.04mg (2.8%), Magnesium: 10.41mg (2.6%), Vitamin B2: 0.04mg (2.6%), Calcium: 22.11mg (2.21%),
Folate: 8.38µg (2.1%), Iron: 0.36mg (2%), Potassium: 69.62mg (1.99%), Vitamin B6: 0.04mg (1.93%), Selenium:
0.86µg (1.22%), Zinc: 0.18mg (1.18%), Vitamin B5: 0.1mg (1.02%)