



Honey Cream Filled Crescents

READY IN



24 min.

SERVINGS



24

CALORIES



63 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup planters almonds sliced
- 4 oz philadelphia cream cheese softened ()
- 1 dash ground cinnamon
- 3 Tbsp honey divided
- 8 oz crescent dinner rolls refrigerated

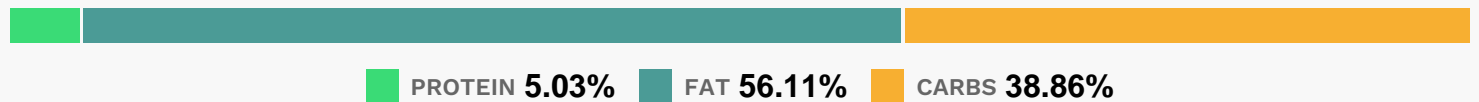
Equipment

- baking sheet
- oven

Directions

- Preheat oven to 375F.
- Mix cream cheese and 2 Tbsp. of the honey. Stir in almonds.
- Unroll crescent roll dough; separate into 8 triangles.
- Spread 1 rounded Tbsp. cream cheese mixture onto each triangle; roll up each loosely, starting at shortest side of triangle, rolling to opposite point.
- Place rolls on ungreased baking sheet; curve each into crescent shape.
- Sprinkle with cinnamon.
- Bake 12 to 14 min. or until golden brown.
- Serve rolls warm, drizzled with remaining honey.

Nutrition Facts



Properties

Glycemic Index:3.93, Glycemic Load:1.21, Inflammation Score:-1, Nutrition Score:0.59869565215448%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 63.24kcal (3.16%), Fat: 4.14g (6.36%), Saturated Fat: 1.84g (11.51%), Carbohydrates: 6.44g (2.15%), Net Carbohydrates: 6.3g (2.29%), Sugar: 3.32g (3.69%), Cholesterol: 4.77mg (1.59%), Sodium: 89.14mg (3.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.83g (1.67%), Vitamin E: 0.29mg (1.91%), Manganese: 0.03mg (1.59%), Vitamin B2: 0.02mg (1.34%), Vitamin A: 63.59IU (1.27%)