



Lemon Chess Tassies

 Vegetarian

READY IN



30 min.

SERVINGS



1

CALORIES



3559 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1 cup butter softened
- ☐ 8 ounce cream cheese softened
- ☐ 2.5 cups flour all-purpose

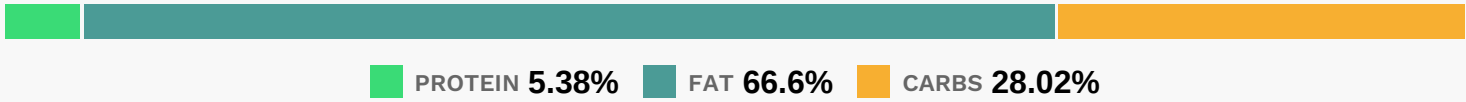
Equipment

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add flour to butter mixture, beating at low speed. Shape mixture into 48 balls; cover and chill 1 hour.
- ☐ Place 1 dough ball into each lightly greased muffin cup in miniature muffin pans, shaping each into a shell. Spoon Lemon Chess Pie Filling evenly into tart shells.
- ☐ Bake at 350 for 25 minutes or until filling is set. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:152, Glycemic Load:175.97, Inflammation Score:-10, Nutrition Score:48.860435154127%

Nutrients (% of daily need)

Calories: 3558.88kcal (177.94%), Fat: 265.18g (407.97%), Saturated Fat: 162.98g (1018.6%), Carbohydrates: 251.12g (83.71%), Net Carbohydrates: 242.69g (88.25%), Sugar: 9.51g (10.56%), Cholesterol: 717.11mg (239.04%), Sodium: 2178mg (94.7%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 48.16g (96.32%), Selenium: 127.71µg (182.45%), Vitamin A: 8718.6IU (174.37%), Vitamin B1: 2.52mg (167.78%), Folate: 599.1µg (149.77%), Vitamin B2: 2.14mg (126.03%), Manganese: 2.16mg (107.81%), Vitamin B3: 18.75mg (93.76%), Iron: 14.79mg (82.19%), Phosphorus: 634.65mg (63.47%), Vitamin E: 7.4mg (49.36%), Fiber: 8.44g (33.75%), Calcium: 321.35mg (32.13%), Vitamin B5: 2.91mg (29.11%), Copper: 0.49mg (24.54%), Zinc: 3.53mg (23.51%), Magnesium: 93.7mg (23.43%), Vitamin K: 21.59µg (20.56%), Potassium: 688.23mg (19.66%), Vitamin B12: 0.88µg (14.75%), Vitamin B6: 0.27mg (13.57%)