



Magic Marshmallow Crescent Puffs

READY IN



35 min.

SERVINGS



16

CALORIES



179 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 16 servings cinnamon roll icing
- 1 tsp ground cinnamon
- 0.3 cup butter melted ()
- 16 marshmallows jet-puffed
- 16 oz crescent dinner rolls refrigerated canned
- 0.3 cup sugar
- 0.3 cup planters walnuts chopped

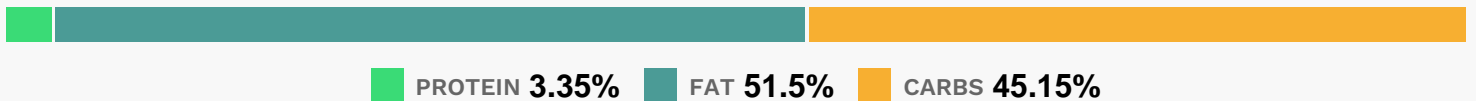
Equipment

- frying pan
- baking sheet
- oven
- muffin liners
- muffin tray

Directions

- Preheat oven heat to 350F. Separate dough into 16 triangles.
- Mix sugar and cinnamon; set aside.
- Dip marshmallows in margarine, then in sugar mixture, turning to evenly coat all sides. Wrap each dough triangle around 1 marshmallow, completely covering marshmallow; pinch edges of dough tightly to seal. Dip sealed side in margarine; place, sealed side down, in each of 16 greased medium muffin cups. Repeat with remaining ingredients.
- Place muffin pan on baking sheet.
- Bake 10 to 15 min. or until golden brown. Immediately remove from pan; drizzle with glaze.
- Sprinkle with walnuts.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:13.41, Glycemic Load:5.95, Inflammation Score:-1, Nutrition Score:0.94391304513682%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 178.84kcal (8.94%), Fat: 10.72g (16.49%), Saturated Fat: 3.36g (21.02%), Carbohydrates: 21.14g (7.05%), Net Carbohydrates: 20.88g (7.59%), Sugar: 10.27g (11.41%), Cholesterol: 0mg (0%), Sodium: 268.86mg (11.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.57g (3.14%), Manganese: 0.11mg (5.61%), Iron: 0.47mg (2.64%), Vitamin A: 127.84IU (2.56%), Copper: 0.05mg (2.32%), Magnesium: 4.2mg (1.05%), Fiber: 0.26g (1.03%)