

Mini Cream Cheese and Pepper Jelly Phyllo Cups

READY IN



40 min.

SERVINGS



40

CALORIES



42 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 2 Tbsp butter melted
- 8 oz philadelphia cream cheese cut into 36 cubes
- 6 Tbsp minutes to sure-jell pepper freezer jelly hot homemade
- 6 sheets phyllo dough frozen thawed

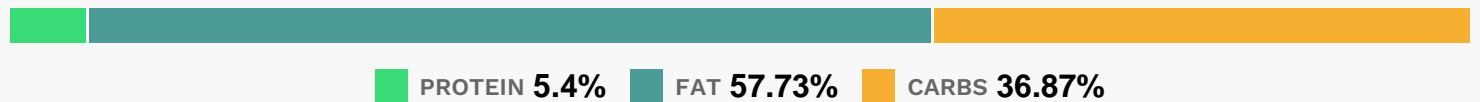
Equipment

- oven
- mini muffin tray

Directions

- Heat oven 350F.
- Brush 1 phyllo sheet lightly with some of the butter. Cover with second phyllo sheet; brush with butter.
- Cut into 24 (2-inch) squares. Stack 2 squares, on an angle, to make 4 thicknesses. Repeat with remaining phyllo sheets and butter.
- Press 1 stack onto bottom and up side of each of 36 mini muffin pan cups. Fill with cream cheese.
- Bake 20 min. or until cream cheese is melted and pastry shells are golden brown.
- Top with 30 Minutes to Homemade SURE-JELL Hot Pepper Freezer Jelly.

Nutrition Facts



Properties

Glycemic Index:4.25, Glycemic Load:1.75, Inflammation Score:-1, Nutrition Score:0.61565217310968%

Nutrients (% of daily need)

Calories: 41.8kcal (2.09%), Fat: 2.7g (4.15%), Saturated Fat: 1.55g (9.7%), Carbohydrates: 3.88g (1.29%), Net Carbohydrates: 3.79g (1.38%), Sugar: 1.67g (1.86%), Cholesterol: 7.25mg (2.42%), Sodium: 37.09mg (1.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.57g (1.14%), Vitamin A: 93.89IU (1.88%), Selenium: 1.22µg (1.74%), Vitamin B2: 0.03mg (1.49%), Vitamin B1: 0.02mg (1.15%)