



Mini Raspberry-Almond Swirls

READY IN



40 min.

SERVINGS



24

CALORIES



92 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.1 teaspoon almond extract
- ☐ 3 oz cream cheese softened cut into pieces
- ☐ 1 egg yolk
- ☐ 0.3 cup raspberry jam red seedless
- ☐ 8 oz regular crescent rolls refrigerated pillsbury® canned
- ☐ 3 tablespoons semi chocolate chips
- ☐ 1 teaspoon shortening
- ☐ 0.5 cup slivered almonds
- ☐ 0.3 cup sugar

☐ 0.3 teaspoon vanilla

Equipment

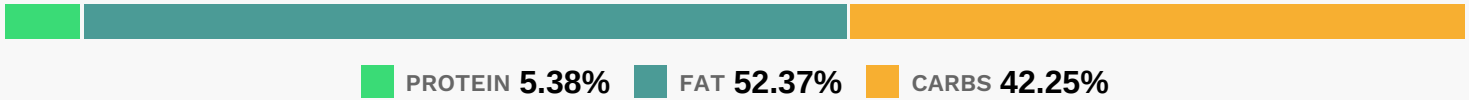
- ☐ food processor
- ☐ oven
- ☐ knife
- ☐ wooden spoon
- ☐ microwave
- ☐ muffin liners
- ☐ rolling pin
- ☐ measuring cup
- ☐ serrated knife
- ☐ pizza cutter

Directions

- ☐ Heat oven to 375°F. Spray 24 mini muffin cups with cooking spray. In food processor, place sugar and almonds. Cover; process about 30 seconds or until almonds are finely ground.
- ☐ Add cream cheese, vanilla, almond extract and egg yolk. Cover; process about 10 seconds or until well blended.
- ☐ On lightly floured surface, unroll dough into 1 large rectangle. With floured rolling pin or fingers, roll or press dough into 12x9-inch rectangle, firmly pressing perforations to seal.
- ☐ Spread cream cheese mixture evenly over dough rectangle. With pizza cutter or knife, cut rectangle lengthwise into 2 narrow rectangles. Starting with cut edge, roll up each narrow dough rectangle (filling will be soft). Repeat with remaining half. With serrated knife, cut each roll into 12 slices; place cut side up in muffin cups.
- ☐ Bake 11 to 13 minutes or until light golden brown.
- ☐ Remove rolls from oven. With handle of wooden spoon, make indentation in center of each roll; spoon 1 teaspoon jam into each.
- ☐ Bake 2 to 4 minutes longer or until golden brown. Run knife around edge of each muffin cup to loosen.
- ☐ Remove rolls from cups; place on cooling racks.

- ☐
- Place 1 raspberry over jam on each roll. In 1-cup microwavable measuring cup, microwave chocolate chips and shortening uncovered on High 30 to 45 seconds, stirring once, until melted.
- ☐
- Drizzle chocolate over warm rolls.
- ☐
- Serve warm or cool. Store rolls in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:2.85, Inflammation Score:-1, Nutrition Score:1.400434785563%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 91.64kcal (4.58%), Fat: 5.51g (8.47%), Saturated Fat: 2.19g (13.68%), Carbohydrates: 9.99g (3.33%), Net Carbohydrates: 9.52g (3.46%), Sugar: 5.67g (6.3%), Cholesterol: 11.79mg (3.93%), Sodium: 87.05mg (3.78%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 1.27g (2.55%), Vitamin E: 0.65mg (4.36%), Manganese: 0.08mg (3.94%), Copper: 0.05mg (2.58%), Magnesium: 9.88mg (2.47%), Vitamin B2: 0.04mg (2.46%), Phosphorus: 23.09mg (2.31%), Iron: 0.36mg (2.02%), Fiber: 0.47g (1.88%), Selenium: 1.06µg (1.51%), Calcium: 12.36mg (1.24%), Vitamin A: 59.37IU (1.19%), Zinc: 0.16mg (1.05%), Potassium: 35.48mg (1.01%)