

Monte Cristo Delights



Ingredients

2 cups baking mix bisquick heart smart®
0.8 cup skim milk fat-free (skim)
1 eggs fat-free
5 oz swiss cheese thinly sliced reduced-fat
6 oz ham fat-free lean deli-style very thinly sliced
6 oz turkey fat-free lean deli-style very thinly sliced
0.3 cup alouette garlic & herbs spreadable cheese
1 serving powdered sugar

Equipment		
	bowl	
	oven	
	baking pan	
	glass baking pan	
Diı	rections	
	Heat oven to 400°F. Lightly grease 8-inch square (2-quart) glass baking dish, or spray with cooking spray. In medium bowl, stir Bisquick® mix, milk and egg until blended.	
	Spread half of the dough in bottom of baking dish. Top with half each of the cheese, ham and turkey.	
	Spread spreadable fruit over turkey to within 1/2 inch sides of dish. Top with remaining ham, turkey and cheese.	
	Spread remaining dough over cheese to sides of dish.	
	Bake uncovered about 30 minutes or until golden brown.	
	Let stand 5 minutes before serving.	
	Sprinkle generously with powdered sugar.	
	Serve warm.	
Nutrition Facts		
	PROTEIN 24.29% FAT 43.78% CARBS 31.93%	

Properties

Glycemic Index:5.54, Glycemic Load:0.5, Inflammation Score:-3, Nutrition Score:14.019999956307%

Nutrients (% of daily need)

Calories: 380.51kcal (19.03%), Fat: 18.34g (28.22%), Saturated Fat: 7.06g (44.1%), Carbohydrates: 30.1g (10.03%), Net Carbohydrates: 29.26g (10.64%), Sugar: 7.86g (8.74%), Cholesterol: 82.98mg (27.66%), Sodium: 1007.7mg (43.81%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 22.9g (45.8%), Phosphorus: 521.72mg (52.17%), Calcium: 347.38mg (34.74%), Vitamin B1: 0.43mg (28.99%), Selenium: 19.59µg (27.99%), Vitamin B2: 0.43mg (25.51%), Vitamin B3: 4.68mg (23.4%), Vitamin B12: 1.22µg (20.38%), Zinc: 2.41mg (16.07%), Vitamin B6: 0.31mg

(15.39%), Folate: 57.74μg (14.43%), Iron: 1.7mg (9.43%), Vitamin B5: 0.87mg (8.68%), Magnesium: 33.48mg (8.37%), Potassium: 278.88mg (7.97%), Manganese: 0.15mg (7.27%), Copper: 0.11mg (5.65%), Vitamin D: 0.77μg (5.11%), Fiber: 0.84g (3.36%), Vitamin A: 150.86IU (3.02%), Vitamin K: 2.74μg (2.61%), Vitamin E: 0.27mg (1.77%)