



## Orange-Cream Cheese Pastries

READY IN



45 min.

SERVINGS



20

CALORIES



397 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 24 ounce flaky biscuits refrigerated canned
- 1 cup firmly brown sugar packed
- 0.5 cup butter
- 2 tablespoons butter softened
- 0.5 cup coconut or flaked
- 8 ounce cream cheese softened
- 1 cranberry-orange relish
- 1 cup pecans chopped
- 3 tablespoons powdered sugar

- 0.8 cup whipping cream

## Equipment

- sauce pan
- oven
- mixing bowl
- baking pan
- hand mixer

## Directions

- Grate 1 tablespoon rind from orange; set rind aside. Squeeze 1/4 cup juice from orange.
- Combine juice, brown sugar, whipping cream, and 1/2 cup butter in a saucepan. Bring to a boil over medium heat. Boil 3 minutes.
- Remove from heat, and let cool slightly.
- Pour mixture into a greased 13" x 9" x 2" baking dish; sprinkle with pecans. Set aside.
- Combine reserved orange rind, cream cheese, powdered sugar, and 2 tablespoons butter in a small mixing bowl. Beat at medium speed of an electric mixer just until blended. Stir in coconut.
- Separate biscuit dough into 20 pieces. Quickly roll each biscuit on a lightly floured surface to a 4" circle.
- Spread 1 tablespoon cream cheese mixture onto center of each biscuit circle.
- Roll up, jellyroll fashion.
- Place biscuits over brown sugar mixture in dish, seam side down, in 2 long rows.
- Bake, uncovered, at 350 on lowest rack in oven for 32 minutes or until browned.
- Let cool in dish 5 minutes. Carefully turn pastries out onto a large serving platter. Top with any remaining brown sugar glaze.
- Note: We used Hungry Jack biscuits in this recipe.

## Nutrition Facts



■ PROTEIN 3.52% ■ FAT 60.19% ■ CARBS 36.29%

## Properties

Glycemic Index:7.18, Glycemic Load:14.06, Inflammation Score:-5, Nutrition Score:6.1604347410409%

## Flavonoids

Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg Hesperetin: 1.78mg, Hesperetin: 1.78mg, Hesperetin: 1.78mg, Hesperetin: 1.78mg Naringenin: 1mg, Naringenin: 1mg, Naringenin: 1mg, Naringenin: 1mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 396.99kcal (19.85%), Fat: 27.03g (41.59%), Saturated Fat: 9.83g (61.46%), Carbohydrates: 36.67g (12.22%), Net Carbohydrates: 35.2g (12.8%), Sugar: 20.86g (23.18%), Cholesterol: 21.54mg (7.18%), Sodium: 228.71mg (9.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.56g (7.12%), Manganese: 0.46mg (22.96%), Vitamin A: 583.61IU (11.67%), Vitamin B1: 0.17mg (11.21%), Vitamin B2: 0.16mg (9.67%), Vitamin E: 1.33mg (8.84%), Folate: 32.47µg (8.12%), Iron: 1.33mg (7.38%), Phosphorus: 62.22mg (6.22%), Copper: 0.12mg (6.21%), Vitamin B3: 1.24mg (6.2%), Selenium: 4.12µg (5.89%), Fiber: 1.47g (5.88%), Vitamin C: 3.64mg (4.42%), Vitamin K: 4.46µg (4.25%), Magnesium: 16.77mg (4.19%), Calcium: 39.56mg (3.96%), Zinc: 0.54mg (3.62%), Potassium: 116.75mg (3.34%), Vitamin B6: 0.06mg (3.03%), Vitamin B5: 0.29mg (2.91%)