



Quick and Easy Peach Pie Egg Rolls with Raspberry Sauce

READY IN



45 min.

SERVINGS



6

CALORIES



1023 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 21 ounce peach pie filling canned
- 1 quart canola oil for frying
- 0.3 cup confectioners' sugar
- 8 ounce cream cheese softened
- 12 egg roll wrappers
- 0.3 teaspoon ground allspice
- 0.5 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves

- 0.3 teaspoon ground ginger
- 0.3 teaspoon ground nutmeg
- 1 tablespoon honey
- 0.3 teaspoon pumpkin pie spice
- 0.5 cup raspberry jam
- 1 pinch salt
- 1 quart whipped cream
- 0.5 cup water

Equipment

- bowl
- frying pan
- paper towels

Directions

- In a large bowl, mix the peach pie filling, cinnamon, allspice, cloves, ginger, nutmeg, pumpkin pie spice, and salt.
- Spread one side of each egg roll wrapper with about 1 tablespoon cream cheese. Top cream cheese with 1 tablespoon of the pie filling mixture. Fold the wrappers over the mixture. Moisten the ends with a small amount of water, and seal.
- Heat the oil in a large skillet over medium-high heat. Drop the egg rolls a few at a time into the hot oil. Fry until golden brown.
- Drain on paper towels.
- In a bowl, mix the raspberry jam, honey, and remaining water.
- Add more water as necessary to obtain a syrup like texture.
- Serve the warm egg rolls over ice cream, top with the raspberry jam mixture, and sprinkle with confectioners' sugar.

Nutrition Facts



■ PROTEIN 4.1% ■ FAT 54.21% ■ CARBS 41.69%

Properties

Glycemic Index:47.55, Glycemic Load:34.69, Inflammation Score:-7, Nutrition Score:15.070434964221%

Nutrients (% of daily need)

Calories: 1023.25kcal (51.16%), Fat: 62.47g (96.11%), Saturated Fat: 20.77g (129.83%), Carbohydrates: 108.06g (36.02%), Net Carbohydrates: 105.01g (38.18%), Sugar: 70.1g (77.88%), Cholesterol: 109.92mg (36.64%), Sodium: 457.37mg (19.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.64g (21.28%), Vitamin E: 6.41mg (42.7%), Vitamin B2: 0.6mg (35.24%), Calcium: 264.83mg (26.48%), Phosphorus: 240.29mg (24.03%), Vitamin A: 1200.53IU (24.01%), Vitamin K: 24.45µg (23.28%), Selenium: 14.41µg (20.59%), Manganese: 0.35mg (17.44%), Vitamin B1: 0.23mg (15.03%), Potassium: 457.86mg (13.08%), Fiber: 3.06g (12.24%), Vitamin B5: 1.19mg (11.89%), Vitamin B12: 0.7µg (11.72%), Zinc: 1.54mg (10.28%), Folate: 36.99µg (9.25%), Magnesium: 34.94mg (8.74%), Iron: 1.57mg (8.7%), Copper: 0.17mg (8.6%), Vitamin B3: 1.69mg (8.47%), Vitamin B6: 0.13mg (6.44%), Vitamin C: 5.21mg (6.31%), Vitamin D: 0.32µg (2.1%)