



Raspberry Cream Tartlets

READY IN



25 min.

SERVINGS



25

CALORIES



105 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 ounces cream cheese softened
- ☐ 0.3 cup raspberry preserves seedless
- ☐ 24 flaky tartlet shells
- ☐ 25 servings garnishes: whipped cream fresh sweetened

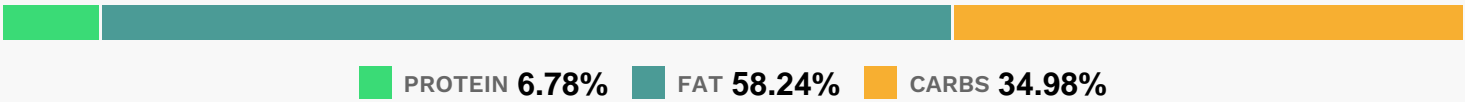
Equipment

- ☐ hand mixer
- ☐ ziploc bags

Directions

☐ Beat cream cheese at medium speed with an electric mixer until creamy. Stir in raspberry preserves until combined. Beat at high speed 1 to 2 minutes or until mixture is creamy and smooth, stopping to scrape down sides. Spoon cream cheese mixture into a 1-qt. heavy-duty zip-top plastic bag (do not seal). Snip 1 corner of bag to make a small hole. Pipe cream cheese mixture evenly into Flaky Tartlet Shells. Top each with sweetened whipped cream and a fresh raspberry.

Nutrition Facts



Properties

Glycemic Index:5.48, Glycemic Load:1.75, Inflammation Score:-1, Nutrition Score:0.88173913874704%

Nutrients (% of daily need)

Calories: 104.72kcal (5.24%), Fat: 6.74g (10.36%), Saturated Fat: 3.35g (20.92%), Carbohydrates: 9.1g (3.03%), Net Carbohydrates: 8.43g (3.06%), Sugar: 2.94g (3.27%), Cholesterol: 12.37mg (4.12%), Sodium: 54.25mg (2.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.76g (3.53%), Iron: 1.28mg (7.13%), Fiber: 0.68g (2.71%), Vitamin A: 102.02IU (2.04%), Calcium: 11.14mg (1.11%), Phosphorus: 10.84mg (1.08%)