



Silver Moons

READY IN



45 min.

SERVINGS



8

CALORIES



381 kcal

SIDE DISH

Ingredients

- ☐ 1 cup peach pie filling
- ☐ 16.3 oz biscuits refrigerated
- ☐ 4 teaspoons butter melted
- ☐ 0.3 teaspoon cinnamon
- ☐ 8 servings garnish: powdered sugar
- ☐ 1 tablespoon sugar

Equipment

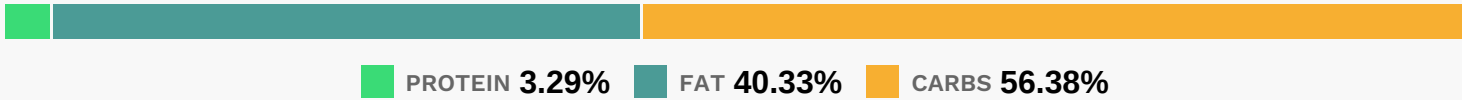
- ☐ bowl

- ☐ baking sheet
- ☐ oven

Directions

- ☐ In a small bowl, combine sugar and cinnamon; set aside. Separate dough into 8 biscuits. Press each biscuit into a 5-inch circle.
- ☐ Arrange biscuits on greased baking sheets.
- ☐ Place 2 tablespoons pie filling on each circle half. Fold biscuits over filling; seal edges with a fork. Pierce each pie a few times with fork.
- ☐ Brush pies with melted butter and sprinkle with sugar mixture.
- ☐ Bake at 375 degrees for 15 to 20 minutes.
- ☐ Sprinkle with powdered sugar.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:23.64, Glycemic Load:24.15, Inflammation Score:-2, Nutrition Score:5.1008696222435%

Nutrients (% of daily need)

Calories: 381.45kcal (19.07%), Fat: 17.2g (26.46%), Saturated Fat: 5.96g (37.27%), Carbohydrates: 54.1g (18.03%), Net Carbohydrates: 53.02g (19.28%), Sugar: 25.88g (28.76%), Cholesterol: 5.38mg (1.79%), Sodium: 234.06mg (10.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.16g (6.31%), Vitamin B1: 0.21mg (13.84%), Manganese: 0.27mg (13.33%), Folate: 46.87µg (11.72%), Vitamin B2: 0.19mg (11.02%), Iron: 1.82mg (10.1%), Vitamin E: 1.48mg (9.87%), Vitamin B3: 1.91mg (9.53%), Vitamin K: 6.7µg (6.38%), Selenium: 3.75µg (5.36%), Fiber: 1.08g (4.32%), Phosphorus: 40.83mg (4.08%), Copper: 0.07mg (3.46%), Vitamin A: 119.43IU (2.39%), Vitamin B6: 0.05mg (2.3%), Magnesium: 8.77mg (2.19%), Zinc: 0.3mg (1.99%), Vitamin B5: 0.19mg (1.9%), Potassium: 65.2mg (1.86%)