



## Strawberry Pinwheels

 Vegetarian

READY IN



45 min.

SERVINGS



78

CALORIES



72 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 2 teaspoons cinnamon
- 8 ounces cream cheese at room temperature ()
- 1 cup currants
- 1 large eggs beaten
- 1.9 cups flour all-purpose
- 0.5 teaspoon nutmeg
- 1 tablespoon orange zest grated (orange part of the peel)
- 0.5 teaspoon salt

- 1 cup strawberry jelly
- 8 teaspoons sugar
- 8 ounces butter unsalted at room temperature ()
- 1 teaspoon vanilla extract
- 1 cup walnut pieces finely chopped
- 1 tablespoon water

## Equipment

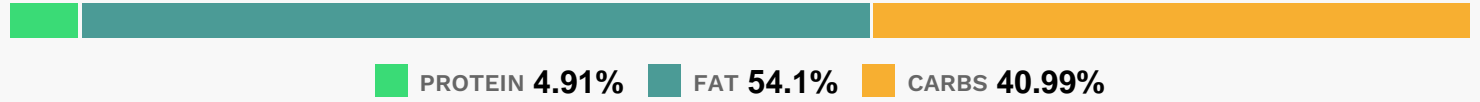
- bowl
- baking sheet
- sauce pan
- oven
- wire rack
- plastic wrap
- rolling pin

## Directions

- Beat together cream cheese and butter.
- Add sugar, orange zest, vanilla and salt. Slowly add flour, until well combined. Gather the dough into a ball and divide it into 4 equal portions. Wrap each portion in plastic wrap and refrigerate overnight.
- Preheat oven to 350 degrees. Coat 2 baking sheets with cooking spray.
- Remove one portion of dough from the refrigerator and allow to sit 10 minutes at room temperature. Melt jam in a small saucepan over medium heat; let cool slightly.
- In a separate bowl, stir together the sugar, cinnamon and nutmeg; set aside. On a lightly floured surface with a floured rolling pin, roll the dough into an 8 x 10-inch rectangle.
- Spread 1/4 cup of the melted jam over the dough. Top with 2 1/2 teaspoons of the sugar mixture, 1/4 cup walnuts and 1/4 cup currants or raisins.
- Cut the dough rectangle in half.
- Roll one half in jellyroll fashion and then slice into 10 pieces.

- Place each piece onto a prepared baking sheet, and brush with beaten egg mixture. Repeat with other dough half.
- Bake cookies for 25 minutes.
- Transfer to wire rack to cool. Repeat process with remaining dough and filling.

## Nutrition Facts



## Properties

Glycemic Index:4.45, Glycemic Load:3.97, Inflammation Score:-1, Nutrition Score:1.3456521798735%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

## Nutrients (% of daily need)

Calories: 72.16kcal (3.61%), Fat: 4.44g (6.83%), Saturated Fat: 2.2g (13.77%), Carbohydrates: 7.57g (2.52%), Net Carbohydrates: 7.22g (2.63%), Sugar: 3.85g (4.27%), Cholesterol: 11.57mg (3.86%), Sodium: 27.57mg (1.2%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Protein: 0.91g (1.81%), Manganese: 0.09mg (4.61%), Selenium: 1.67µg (2.39%), Vitamin A: 117.31IU (2.35%), Vitamin B1: 0.03mg (2.24%), Folate: 8.32µg (2.08%), Copper: 0.04mg (2%), Vitamin B2: 0.03mg (1.99%), Phosphorus: 16.25mg (1.62%), Iron: 0.26mg (1.44%), Fiber: 0.35g (1.4%), Vitamin B3: 0.23mg (1.16%), Magnesium: 4.35mg (1.09%)