Sweet Cream Cheese Dough

🍎 **Vegetarian**

READY IN	SERVINGS	CALORIES
🕐	🍽️	💧
45 min.	**12**	**128 kcal**

SIDE DISH

Ingredients

- [ ] 0.3 teaspoon double-acting baking powder
- [ ] 0.3 cup butter chilled cut into small pieces
- [ ] 1 tablespoon cider vinegar
- [ ] 9 ounces flour all-purpose
- [ ] 4 tablespoons ice water
- [ ] 0.1 teaspoon salt
- [ ] 0.3 cup sugar

Equipment

- [ ] food processor
- [ ] knife
- [ ] plastic wrap
- [ ] measuring cup

Directions

- [ ] Lightly spoon flour into dry measuring cups; level with a knife.
- [ ] Combine flour, sugar, baking powder, and salt in a food processor; pulse 3 times or until combined.
- [ ] Add chilled butter, cream cheese, and cider vinegar; pulse 4 times.
- [ ] Add ice water through food chute, 1 tablespoon at a time, pulsing just until combined (do not form a ball). (
- [ ] Mixture may appear crumbly but will stick together when pressed between fingers.)
- [ ] Place half of dough into a 1-cup measuring cup, pressing to compact dough.
- [ ] Remove dough from cup, and form into a ball. Divide ball into 6 equal portions. Repeat procedure with remaining dough. Cover and chill 15 minutes.
- [ ] Place each dough portion between 2 sheets of plastic wrap.
- [ ] Roll each dough portion, still covered, into a 5-inch circle; chill until ready to use.

Nutrition Facts

PROTEIN 7.04%   **FAT 28.73%**   **CARBS 64.23%**
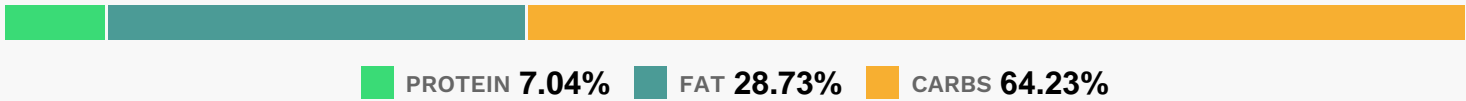
Properties

Glycemic Index:27.26, Glycemic Load:14.67, Inflammation Score:-2, Nutrition Score:3.1495652211749%

Nutrients (% of daily need)

Calories: 127.65kcal (6.38%), Fat: 4.06g (6.24%), Saturated Fat: 2.46g (15.4%), Carbohydrates: 20.41g (6.8%), Net Carbohydrates: 19.84g (7.21%), Sugar: 4.22g (4.69%), Cholesterol: 10.17mg (3.39%), Sodium: 64.25mg (2.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.24g (4.47%), Vitamin B1: 0.17mg (11.14%), Selenium: 7.28µg (10.4%), Folate: 39.05µg (9.76%), Manganese: 0.15mg (7.42%), Vitamin B2: 0.11mg (6.32%), Vitamin B3: 1.26mg (6.29%), Iron: 1mg (5.56%), Phosphorus: 26.02mg (2.6%), Vitamin A: 118.18IU (2.36%), Fiber: 0.57g (2.3%), Copper: 0.03mg (1.59%), Magnesium: 4.91mg (1.23%), Zinc: 0.15mg (1.03%)