



Sweetheart Jamwiches

READY IN



45 min.

SERVINGS



23

CALORIES



176 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 tablespoon butter
- ☐ 2 tablespoons butter softened
- ☐ 3 ounce cream cheese softened
- ☐ 1 egg white lightly beaten
- ☐ 2 tablespoons granulated sugar
- ☐ 0.3 cup powdered sugar
- ☐ 15 ounce piecrusts refrigerated
- ☐ 10 ounce strawberry jam seedless

☐ 0.5 cup chocolate morsels white

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter
- ☐ microwave

Directions

- ☐ Unfold piecrusts on a lightly floured surface, and roll to press out fold lines.
- ☐ Cut with a 2-inch heart-shaped cookie cutter. Reroll remaining dough, and repeat procedure. (There should be a total of 46 pastry hearts.)
- ☐ Brush 1 side of each pastry heart with egg white, and sprinkle evenly with granulated sugar.
- ☐ Place pastry hearts on 2 ungreased baking sheets.
- ☐ Bake at 400 for 7 to 8 minutes or until lightly browned.
- ☐ Remove hearts to wire racks, and let cool.
- ☐ Stir together cream cheese, powdered sugar, 2 tablespoons butter, and almond extract until blended.
- ☐ Spread cream cheese mixture evenly on unsugared sides of half the hearts; spread about 1/2 teaspoon preserves over mixture. Top with remaining hearts, unsugared sides down.
- ☐ Microwave white chocolate morsels and 1 tablespoon butter in a glass bowl at HIGH 1 minute or until melted. Stir until smooth.
- ☐ Place mixture in a small heavy-duty zip-top bag; seal bag. Snip a tiny hole in 1 corner of bag, and drizzle over tarts.
- ☐ Let cool completely; sprinkle with red sparkling sugar, if desired.
- ☐ Place in candy boxes, if desired.

Nutrition Facts



 PROTEIN **4.08%**  FAT **45.16%**  CARBS **50.76%**

Properties

Glycemic Index:14, Glycemic Load:7, Inflammation Score:-1, Nutrition Score:1.9778260847797%

Nutrients (% of daily need)

Calories: 175.91kcal (8.8%), Fat: 8.84g (13.61%), Saturated Fat: 3.95g (24.72%), Carbohydrates: 22.37g (7.46%), Net Carbohydrates: 21.76g (7.91%), Sugar: 10.76g (11.96%), Cholesterol: 8.48mg (2.83%), Sodium: 108.65mg (4.72%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Protein: 1.8g (3.6%), Manganese: 0.09mg (4.39%), Vitamin B2: 0.07mg (3.95%), Vitamin B1: 0.06mg (3.75%), Folate: 15.01µg (3.75%), Iron: 0.56mg (3.1%), Selenium: 2.09µg (2.98%), Phosphorus: 27.14mg (2.71%), Vitamin B3: 0.54mg (2.69%), Fiber: 0.61g (2.42%), Vitamin A: 96.65IU (1.93%), Vitamin K: 1.91µg (1.82%), Calcium: 17.91mg (1.79%), Copper: 0.03mg (1.49%), Vitamin E: 0.21mg (1.41%), Vitamin C: 1.1mg (1.34%), Potassium: 46.24mg (1.32%), Vitamin B5: 0.13mg (1.27%), Magnesium: 4.26mg (1.06%)