



## Tangerine Tea Cakes

 Vegetarian

READY IN



55 min.

SERVINGS



50

CALORIES



59 kcal

DESSERT

### Ingredients

- 13 ounces almond paste
- 1 tablespoon apricot preserves
- 1 egg yolk
- 3 eggs
- 0.3 cup flour
- 0.3 cup powdered sugar
- 1 tangerine grated
- 7 tablespoons butter unsalted melted

## Equipment

- frying pan
- oven
- blender
- pastry bag

## Directions

- Arrange 50 mini muffin paper cups on a sheet pan. In a mixer fitted with a paddle attachment combine the almond paste, jam and tangerine rind until smooth.
- Mix in the eggs 1 at a time, adding the single yolk last.
- Add the flour and mix on low speed.
- Add the melted butter and mix until blended. Fill a pastry bag with the batter and pipe into the cups filling each 3/4 full.
- Place 1/4 of a tangerine section, with the cut side facing up on each teacake then sprinkle them all liberally with powdered sugar.
- Bake in a preheated 350 degree F oven until firm and lightly browned, about 20 minute. Cool and serve at room temperature in their papers.

## Nutrition Facts



**PROTEIN 7.54%** **FAT 58.83%** **CARBS 33.63%**

## Properties

Glycemic Index:2.34, Glycemic Load:0.43, Inflammation Score:-1, Nutrition Score:1.6500000079041%

## Flavonoids

Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg

## Nutrients (% of daily need)

Calories: 59.27kcal (2.96%), Fat: 3.99g (6.14%), Saturated Fat: 1.32g (8.25%), Carbohydrates: 5.13g (1.71%), Net Carbohydrates: 4.73g (1.72%), Sugar: 3.7g (4.11%), Cholesterol: 17.92mg (5.97%), Sodium: 5.08mg (0.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.15g (2.3%), Vitamin E: 1.08mg (7.21%), Manganese: 0.07mg (3.46%),

Vitamin B2: 0.05mg (2.89%), Phosphorus: 27.16mg (2.72%), Magnesium: 10.31mg (2.58%), Selenium: 1.56µg (2.23%), Folate: 8.67µg (2.17%), Copper: 0.04mg (1.9%), Fiber: 0.41g (1.62%), Vitamin A: 80.66IU (1.61%), Calcium: 15.99mg (1.6%), Iron: 0.21mg (1.15%), Zinc: 0.16mg (1.06%)