

Sunday, November 11, 2012

Dishin'WithRebelle

A blog as diverse as its readers!

Nov 04 *Strawberry Cheese Danish-Muffin Tin Recipe*

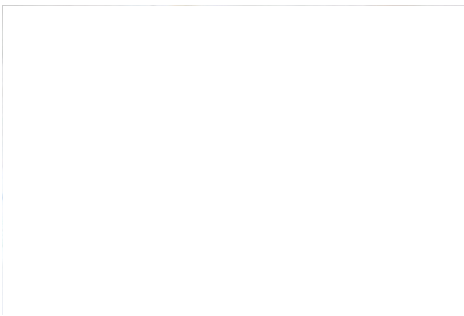


Strawberry Cheese Danish is a favorite in this house. Well, I really love all Danishes. When I had a chance to review this awesome cookbook I shared it. Most of you know I am knee deep in Recipe-in-a-mug recipes, so muffin pans seemed to be the next logical step.

First love with this [cookbook](#)? Muffin tin recipes of course! How could you not love making some of your recipes in muffin tins? You already have your portion control (one muffin=1 portion) so it is great for dieters. Easy clean up because you only have one pan to clean, big plus for me because I hate washing dishes. Plus, it is fun for kids because they can do it too!

There are 200+ recipes in this book. Some I would love to try are: Ham and egg cups, creamy shrimp in puff pastries, turkey empanadas, philly cheesesteak muffins, and butter pecan cupcakes with frosting. Each recipe has a little symbol next to it letting you know which size muffin tin to use. There are recipes for mini, regular, and jumbo. Also, each recipe has the calorie count plus the amount of fat, sugars, protein, sodium, carbs, and fiber. You know exactly what you are getting with each serving.

I decided to make the Strawberry Cheese Danish and I am so glad I did. They were delicious and so easy to make. All I needed was crescent rolls, the cheese filling (so easy to whip up) and strawberry jam.



Strawberry Cheese Danish-Muffin Tin Recipe

[Print](#)

Calories per serving: 213 per serving

Fat per serving: 10.5 grams

Ingredients

- 1 tube of refrigerated crescent rolls
- 8 oz. of light cream cheese
- 1/4 C. powdered sugar
- 1/2 teaspoon of vanilla
- 1 egg yolk
- 4-6 tbsp. strawberry jam

Instructions

1. Preheat oven to 400 degrees
2. Place crescent roll in each cup with think pointy side of the triangle coming out of the cup and the opposite side in the bottom of the cup. Then wrap and tuck the long pointy end around the sides of the cup, pressing and the bottom edge so the entire cup is lined.
3. Mix cream cheese, sugar, vanilla, and egg yolk until completely combined
4. Divide cream cheese mixture into each cup, using your thumb or spoon create a big indent in the middle of each one.
5. Place about 1/2 or 3/4 tbsp. of strawberry jam in each indent.
6. Bake for 10 to 12 minutes until the filling is set and roll is golden brown.

Notes

Use a regular muffin tin for this recipe. 4.6 grams protien 338 mg. sodium 25.6 grams of carbs 14.3 grams of sugars 0.1 gram fiber

Schema/Recipe SEO Data Markup by [ZipList Recipe Plugin](#)

You can socialize with the Muffin Tin Cookbook on [Facebook](#).

Till We Dish Again,

Bobbie



Share this:

Share

Related posts:

1. [Strawberry Cream Dessert](#)
2. [Mac n Cheese in a Mug? Oh, yeah!](#)
3. [Orange Baked Ham Recipe : Ina Garten : Food Network](#)
4. [Dishin' Recipes](#)
5. [Smiley Face Pancakes Recipe | Taste of Home Recipes](#)



About Bobbie Seacrist

Bobbie Seacrist got her start on the internet joining craft yahoo groups when yahoo first started having groups. She started seeing graphics that had people's name on them and got interested in how they were made. She was introduced into the world of Graphic Design and was soon making her own. She learned all about graphic design and started working on websites before CSS come about. Over the last 10 years she learned HTML, CSS, and WordPress. She owns her own Website Design Business IAM Designer Services. Bobbie is a single Mom with two teenage daughters. When she is not trying to keep the peace in her house, checking the estrogen levels, blogging, talking about blogging, developing a website, or graphics she reads, sews, makes jewelry, cooks, and drinks wine. Not necessarily in that order though.

[View all posts by Bobbie Seacrist →](#)

This entry was posted in [Food](#), [Holiday Gift Guide](#), [Recipes](#), [Reviews](#) and tagged [Baking and Confections](#), [Cookbook](#), [Muffin tin](#). Bookmark the [permalink](#).

One Response to *Strawberry Cheese Danish-Muffin Tin Recipe*



Jerri Davis says:

November 11, 2012 at 2:47 pm

These Look very good and I would like to make them myself. Thank You. Jerri Davis.

[Reply](#)

comment is not possible

Copyright © 2012 Dishin' With Rebelle

Powered by WordPress Mom theme Designed by Diaper Cakes Mall