



Anytime Cheesy Biscuits

READY IN



45 min.

SERVINGS



18

CALORIES



98 kcal

Ingredients

- ☐ 2 cups biscuit baking mix
- ☐ 0.3 teaspoon garlic powder
- ☐ 0.3 cup butter melted
- ☐ 0.7 cup milk
- ☐ 0.5 cup cheddar cheese shredded

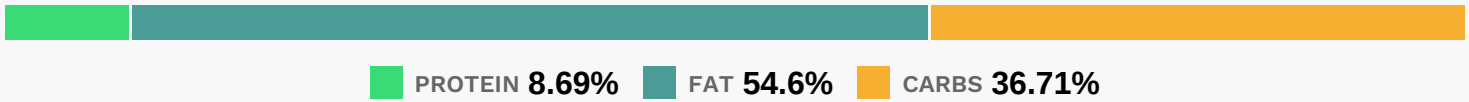
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐
- Combine first 3 ingredients together until a soft dough forms; beat vigorously for 30 seconds. Drop dough by rounded tablespoonfuls onto an ungreased baking sheet; bake at 450 degrees until golden, about 8 to 10 minutes.
- ☐
- Whisk margarine and garlic powder together; spread over warm biscuits.

Nutrition Facts



Properties

Glycemic Index:3.89, Glycemic Load:0.18, Inflammation Score:-2, Nutrition Score:2.5447826098813%

Nutrients (% of daily need)

Calories: 98.1kcal (4.91%), Fat: 5.95g (9.15%), Saturated Fat: 1.83g (11.41%), Carbohydrates: 9g (3%), Net Carbohydrates: 8.71g (3.17%), Sugar: 2g (2.22%), Cholesterol: 4.49mg (1.5%), Sodium: 223.85mg (9.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.13g (4.26%), Phosphorus: 102.4mg (10.24%), Calcium: 58.15mg (5.82%), Vitamin B1: 0.08mg (5.54%), Vitamin B2: 0.09mg (5.05%), Folate: 17.38µg (4.34%), Vitamin A: 159.4IU (3.19%), Vitamin B3: 0.62mg (3.09%), Selenium: 2.07µg (2.96%), Manganese: 0.05mg (2.32%), Vitamin B12: 0.14µg (2.29%), Iron: 0.38mg (2.09%), Vitamin B5: 0.17mg (1.67%), Zinc: 0.23mg (1.56%), Magnesium: 5.39mg (1.35%), Potassium: 39.53mg (1.13%), Fiber: 0.28g (1.13%), Copper: 0.02mg (1.09%)