



Bacon Biscuits with Orange-Honey Butter

 Gluten Free

READY IN



30 min.

SERVINGS



8

CALORIES



240 kcal

Ingredients

- ☐ 8 slices bacon cut into 1/2-inch pieces
- ☐ 0.5 cup cornmeal yellow
- ☐ 0.3 cup sugar
- ☐ 0.5 cup milk
- ☐ 0.3 cup butter softened
- ☐ 3 tablespoons orange marmalade
- ☐ 1 tablespoon honey
- ☐ 1.3 cups frangelico

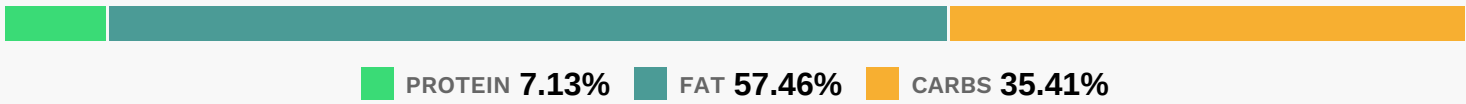
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ whisk

Directions

- ☐ Heat oven to 425°F. In 10-inch nonstick skillet, cook bacon over medium-high heat, stirring frequently, until crisp.
- ☐ Drain on paper towels.
- ☐ In medium bowl, stir Bisquick mix, cornmeal, sugar and bacon. Stir in milk until soft dough forms. On ungreased cookie sheet, drop dough by 8 spoonfuls.
- ☐ Bake 7 to 9 minutes or until golden brown.
- ☐ In small bowl, beat butter, marmalade and honey with whisk until blended.
- ☐ Serve warm biscuits with orange-honey butter.

Nutrition Facts



Properties

Glycemic Index:34.86, Glycemic Load:10.09, Inflammation Score:-2, Nutrition Score:3.4191304548927%

Nutrients (% of daily need)

Calories: 240.4kcal (12.02%), Fat: 15.58g (23.96%), Saturated Fat: 6.96g (43.49%), Carbohydrates: 21.6g (7.2%), Net Carbohydrates: 20.61g (7.49%), Sugar: 13.79g (15.32%), Cholesterol: 31.6mg (10.53%), Sodium: 201.81mg (8.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.35g (8.69%), Selenium: 5.48µg (7.83%), Phosphorus: 71.55mg (7.15%), Vitamin B1: 0.1mg (6.65%), Vitamin B6: 0.13mg (6.44%), Vitamin B3: 1.16mg (5.78%), Zinc: 0.65mg (4.31%), Vitamin A: 214.77IU (4.3%), Fiber: 0.99g (3.97%), Magnesium: 15.45mg (3.86%), Manganese: 0.07mg (3.53%), Vitamin B12: 0.2µg (3.41%), Vitamin B2: 0.05mg (3.21%), Potassium: 104.4mg (2.98%), Calcium: 25.23mg (2.52%), Vitamin B5: 0.25mg (2.49%), Iron: 0.41mg (2.3%), Copper: 0.04mg (2.08%), Vitamin E: 0.31mg (2.05%), Vitamin D: 0.26µg (1.71%), Folate: 4.32µg (1.08%)