



## Beer Biscuits

 Vegetarian

READY IN



15 min.

SERVINGS



12

CALORIES



125 kcal

### Ingredients

- 2 cups baking mix all-purpose (such as Bisquick)
- 0.7 cup beer light blue (such as Coors , Natural , or Pabst Ribbon)
- 0.5 cup cheddar cheese grated
- 2 tablespoons butter unsalted melted ( )

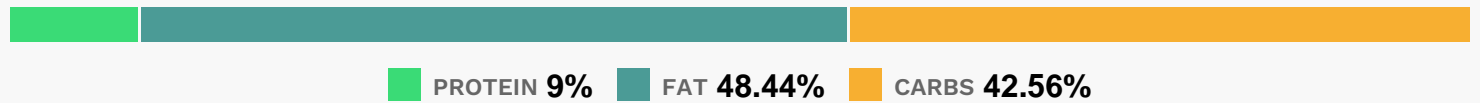
### Equipment

- baking sheet
- oven
- toaster

## Directions

- Heat toaster oven to 450°F.
- Mix together baking mix, beer, and cheddar cheese until just combined. Drop mixture by tablespoons onto an ungreased baking sheet.
- Bake biscuits until bottoms are golden brown and tops are flecked light brown, about 8 to 10 minutes.
- Brush with melted butter and serve.

## Nutrition Facts



## Properties

Glycemic Index:2.25, Glycemic Load:0.03, Inflammation Score:-2, Nutrition Score:3.3139130437504%

## Nutrients (% of daily need)

Calories: 125.34kcal (6.27%), Fat: 6.57g (10.11%), Saturated Fat: 2.9g (18.1%), Carbohydrates: 12.99g (4.33%), Net Carbohydrates: 12.57g (4.57%), Sugar: 2.36g (2.62%), Cholesterol: 10.13mg (3.38%), Sodium: 286.77mg (12.47%), Alcohol: 0.41g (100%), Alcohol %: 1.28% (100%), Protein: 2.75g (5.5%), Phosphorus: 140.7mg (14.07%), Vitamin B1: 0.12mg (7.81%), Calcium: 70.17mg (7.02%), Folate: 26.85µg (6.71%), Vitamin B2: 0.11mg (6.52%), Vitamin B3: 0.96mg (4.82%), Selenium: 2.91µg (4.15%), Manganese: 0.07mg (3.47%), Iron: 0.57mg (3.14%), Vitamin B12: 0.13µg (2.24%), Vitamin A: 106.29IU (2.13%), Vitamin B5: 0.2mg (2.03%), Zinc: 0.3mg (1.97%), Magnesium: 6.97mg (1.74%), Fiber: 0.42g (1.68%), Copper: 0.03mg (1.68%), Vitamin K: 1.58µg (1.5%), Vitamin B6: 0.02mg (1.15%), Potassium: 39.54mg (1.13%)