



Big-Batch Cheese-Garlic Biscuits

 Gluten Free

READY IN



50 min.

SERVINGS



40

CALORIES



74 kcal

Ingredients

- 2.7 cups milk
- 8 oz cheddar cheese shredded
- 1 cup butter melted
- 1 teaspoon garlic powder
- 8 cups frangelico

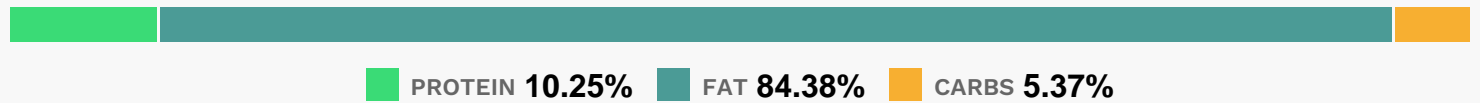
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 450°F. In 3 1/2- to 4-quart bowl, stir Bisquick mix, milk and cheese until soft dough forms; beat 30 seconds.
- On ungreased cookie sheets, drop dough by 40 to 48 spoonfuls about 2 inches apart.
- Bake 8 to 10 minutes or until golden brown. In small bowl, mix butter and garlic powder; brush on warm biscuits before removing from cookie sheets.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:1.75, Glycemic Load:0.33, Inflammation Score:-2, Nutrition Score:1.5030434727669%

Nutrients (% of daily need)

Calories: 73.94kcal (3.7%), Fat: 7.02g (10.8%), Saturated Fat: 2.34g (14.62%), Carbohydrates: 1g (0.33%), Net Carbohydrates: 1g (0.36%), Sugar: 0.8g (0.89%), Cholesterol: 7.62mg (2.54%), Sodium: 96.82mg (4.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.92g (3.84%), Calcium: 61.86mg (6.19%), Vitamin A: 286.16IU (5.72%), Phosphorus: 44.01mg (4.4%), Vitamin B2: 0.05mg (2.92%), Selenium: 1.93µg (2.76%), Vitamin B12: 0.15µg (2.56%), Zinc: 0.28mg (1.85%), Vitamin E: 0.23mg (1.51%), Vitamin D: 0.21µg (1.42%)