



Bisquick™ Cherry-Chocolate Chip Scones

 Gluten Free

READY IN



35 min.

SERVINGS



8

CALORIES



138 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.3 cup cherries dried finely chopped
- 0.3 cup semisweet chocolate chips miniature
- 3 tablespoons granulated sugar
- 0.3 cup whipping cream (heavy)
- 1 eggs
- 1 tablespoon milk
- 1 tablespoon evaporated cane juice
- 2 cups frangelico

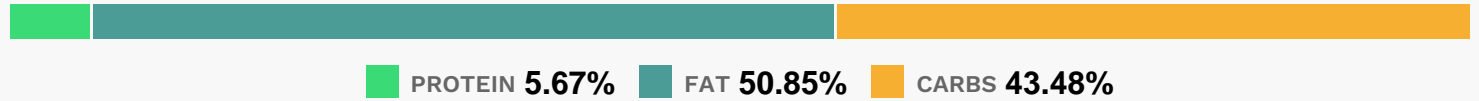
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 425°F. Grease cookie sheet with shortening or cooking spray. In medium bowl, stir Bisquick mix, cherries, chocolate chips, granulated sugar, whipping cream and egg until soft dough forms.
- Place dough on surface sprinkled with Bisquick mix; gently roll in Bisquick mix to coat. Shape into ball; knead 10 times. Pat dough into 8-inch circle on cookie sheet.
- Brush dough with milk; sprinkle with sugar crystals.
- Cut into 8 wedges, but do not separate.
- Bake 12 to 15 minutes or until golden brown; carefully separate wedges.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:3.17, Inflammation Score:-3, Nutrition Score:2.7443478408715%

Nutrients (% of daily need)

Calories: 138.37kcal (6.92%), Fat: 7.95g (12.24%), Saturated Fat: 4.66g (29.12%), Carbohydrates: 15.3g (5.1%), Net Carbohydrates: 14.04g (5.11%), Sugar: 12.69g (14.1%), Cholesterol: 32.48mg (10.83%), Sodium: 13.04mg (0.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.48mg (2.83%), Protein: 2g (3.99%), Vitamin A: 362.73IU (7.25%), Manganese: 0.13mg (6.63%), Copper: 0.13mg (6.42%), Fiber: 1.26g (5.06%), Magnesium: 18.93mg (4.73%), Iron: 0.81mg (4.52%), Phosphorus: 44.17mg (4.42%), Selenium: 2.88µg (4.11%), Vitamin B2: 0.05mg (3.06%), Zinc: 0.36mg (2.43%), Calcium: 22.63mg (2.26%), Potassium: 76.32mg (2.18%), Vitamin D: 0.29µg (1.93%), Vitamin B12: 0.09µg (1.54%), Vitamin B5: 0.15mg (1.46%), Vitamin E: 0.21mg (1.39%)