

Butter Biscuits

 Gluten Free

READY IN



19 min.

SERVINGS



8

CALORIES



93 kcal

Ingredients

- ☐ 0.3 cup butter firm ()
- ☐ 0.7 cup milk
- ☐ 1 serving butter melted
- ☐ 2.5 cups frangelico

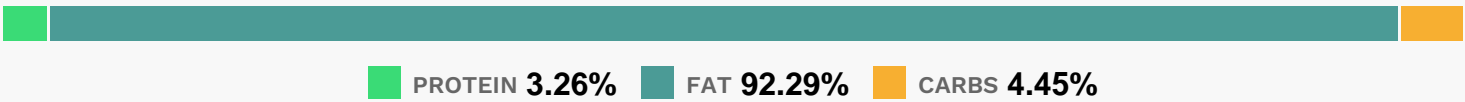
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450°F.
- ☐ Cut firm butter into 1/4-inch pieces. Toss Bisquick mix and butter pieces with fork until coated.
- ☐ Add milk; stir just until milk is absorbed (do not overstir).
- ☐ Turn dough onto surface dusted with Bisquick mix. Knead 5 times. Pat to 1/2 inch thickness.
- ☐ Cut with 3-inch cutter.
- ☐ Place on ungreased cookie sheet with sides touching for soft sides or 2 inches apart for crispy sides.
- ☐ Bake about 9 minutes or until golden brown.
- ☐ Brush with melted butter.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:0.36, Inflammation Score:-3, Nutrition Score:1.1765217509769%

Nutrients (% of daily need)

Calories: 92.79kcal (4.64%), Fat: 9.67g (14.88%), Saturated Fat: 2.25g (14.06%), Carbohydrates: 1.05g (0.35%), Net Carbohydrates: 1.05g (0.38%), Sugar: 0.98g (1.09%), Cholesterol: 2.44mg (0.81%), Sodium: 113.42mg (4.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.77g (1.54%), Vitamin A: 433.86IU (8.68%), Calcium: 28.37mg (2.84%), Vitamin E: 0.36mg (2.38%), Phosphorus: 23.11mg (2.31%), Vitamin B12: 0.12µg (2.02%), Vitamin B2: 0.03mg (1.89%), Vitamin D: 0.22µg (1.49%), Potassium: 35.21mg (1.01%)