



Cheese-Garlic Biscuits

READY IN



15 min.

SERVINGS



9

CALORIES



173 kcal

Ingredients

- ☐ 2 tablespoons butter
- ☐ 0.1 teaspoon garlic powder
- ☐ 0.7 cup milk
- ☐ 2 ounces cheddar cheese shredded
- ☐ 2 cups baking mix original bisquick®

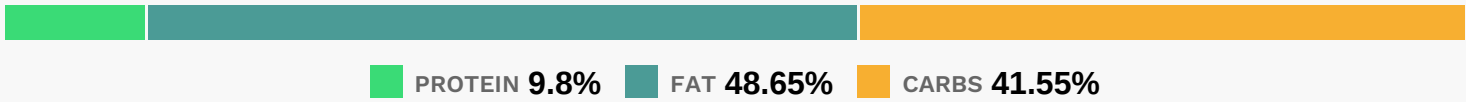
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450°F.
- ☐ Stir Bisquick mix, milk and cheese until soft dough forms. Drop dough by 9 spoonfuls onto ungreased cookie sheet.
- ☐ Bake 8 to 10 minutes or until golden brown. Stir together butter and garlic powder; brush over warm biscuits.

Nutrition Facts



Properties

Glycemic Index:7.78, Glycemic Load:0.36, Inflammation Score:-3, Nutrition Score:4.9373913012121%

Nutrients (% of daily need)

Calories: 173.19kcal (8.66%), Fat: 9.33g (14.36%), Saturated Fat: 3.12g (19.52%), Carbohydrates: 17.94g (5.98%), Net Carbohydrates: 17.37g (6.32%), Sugar: 4g (4.44%), Cholesterol: 9mg (3%), Sodium: 417.7mg (18.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.23g (8.46%), Phosphorus: 204mg (20.4%), Calcium: 115.47mg (11.55%), Vitamin B1: 0.17mg (11.05%), Vitamin B2: 0.17mg (10.03%), Folate: 34.71µg (8.68%), Vitamin B3: 1.23mg (6.17%), Selenium: 4.14µg (5.91%), Manganese: 0.09mg (4.62%), Vitamin B12: 0.27µg (4.52%), Iron: 0.75mg (4.17%), Vitamin A: 204.76IU (4.1%), Vitamin B5: 0.33mg (3.32%), Zinc: 0.47mg (3.11%), Magnesium: 10.66mg (2.67%), Fiber: 0.56g (2.25%), Potassium: 77.23mg (2.21%), Copper: 0.04mg (2.18%), Vitamin K: 1.94µg (1.85%), Vitamin B6: 0.04mg (1.83%), Vitamin D: 0.24µg (1.58%), Vitamin E: 0.19mg (1.25%)