



Cheese-Garlic Biscuits

 Vegetarian

READY IN



20 min.

SERVINGS



9

CALORIES



135 kcal

Ingredients

- ☐ 2 cups pancake mix
- ☐ 0.7 cup milk
- ☐ 1 tablespoon vegetable oil
- ☐ 2 ounces cheddar cheese shredded
- ☐ 2 tablespoons butter melted
- ☐ 0.1 teaspoon garlic powder

Equipment

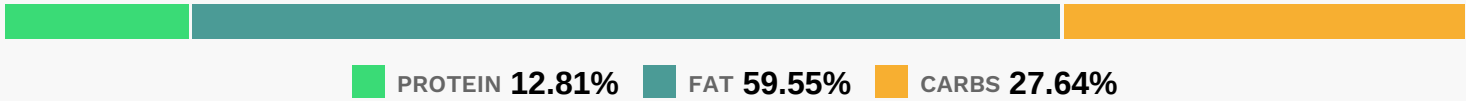
- ☐ bowl
- ☐ baking sheet

oven

Directions

- Heat oven to 425°F. Grease or spray cookie sheet.
- In medium bowl, stir Bisquick™ mix, milk, oil and cheese until soft dough forms. Drop dough by 9 spoonfuls onto cookie sheet.
- Bake 12 to 13 minutes or until golden brown. Stir together melted butter and garlic powder; brush over warm biscuits on cookie sheet. Move biscuits to serving platter.

Nutrition Facts



Properties

Glycemic Index:13.33, Glycemic Load:0.36, Inflammation Score:-2, Nutrition Score:3.8473913002273%

Nutrients (% of daily need)

Calories: 135.33kcal (6.77%), Fat: 8.98g (13.81%), Saturated Fat: 3.97g (24.79%), Carbohydrates: 9.38g (3.13%), Net Carbohydrates: 8.83g (3.21%), Sugar: 0.89g (0.99%), Cholesterol: 35.67mg (11.89%), Sodium: 213.99mg (9.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.35g (8.69%), Phosphorus: 138.45mg (13.84%), Calcium: 129.66mg (12.97%), Vitamin B2: 0.14mg (8.45%), Selenium: 5µg (7.14%), Vitamin A: 242.37IU (4.85%), Vitamin B1: 0.07mg (4.69%), Vitamin B12: 0.27µg (4.46%), Zinc: 0.53mg (3.51%), Vitamin K: 3.2µg (3.05%), Folate: 11.84µg (2.96%), Potassium: 90.69mg (2.59%), Magnesium: 10.32mg (2.58%), Vitamin B5: 0.24mg (2.43%), Vitamin B6: 0.05mg (2.32%), Fiber: 0.55g (2.21%), Iron: 0.39mg (2.16%), Manganese: 0.04mg (2.11%), Vitamin B3: 0.38mg (1.9%), Vitamin E: 0.25mg (1.68%), Vitamin D: 0.24µg (1.58%)