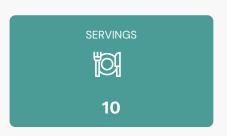


Cheesy Beer Biscuits

Vegetarian







Ingredients

0.7 cup beer ligh

0.3 teaspoon garlic powder

5 oz pizza cheese shredded

1 serving cracked wheat black to taste

1 tablespoon butter melted

2.3 cups frangelico

Equipment

bowl

baking sheet

Directions
Heat oven to 450°F. In medium bowl, stir Bisquick mix, beer, garlic powder and 1 cup of the cheese until soft dough forms.
Place dough on surface sprinkled with additional Bisquick mix; knead 10 times.
Roll until 1/2 inch thick.
Cut with floured 2 1/2-inch biscuit cutter.
Place on ungreased cookie sheet.
Sprinkle remaining 1/4 cup cheese evenly over rounds, about 1 teaspoon on each.
Sprinkle with pepper.
Bake 8 to 10 minutes or until golden brown.
Brush tops of biscuits with melted butter.
Serve warm.
Nutrition Facts
Nutrition Facts
PROTEIN 24.06% FAT 70.08% CARBS 5.86%
Properties
Glycemic Index:5.5, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.27739130632709%

Nutrients (% of daily need)

oven

Calories: 60.7kcal (3.03%), Fat: 4.68g (7.21%), Saturated Fat: 1.29g (8.04%), Carbohydrates: 0.88g (0.29%), Net Carbohydrates: 0.86g (0.31%), Sugar: 0.02g (0.02%), Cholesterol: 5.84mg (1.95%), Sodium: 36.61mg (1.59%), Alcohol: 0.49g (100%), Alcohol %: 1.96% (100%), Protein: 3.62g (7.24%), Calcium: 29.37mg (2.94%)