



## Cheesy Beer Biscuits

 Vegetarian

READY IN



20 min.

SERVINGS



10

CALORIES



61 kcal

### Ingredients

- 0.7 cup beer light
- 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

oven

## 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

  
**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)

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%)