



Cheesy Beer Biscuits

 Vegetarian

READY IN



20 min.

SERVINGS



10

CALORIES



61 kcal

Ingredients

- ☐ 1 tablespoon butter melted
- ☐ 0.3 teaspoon garlic powder
- ☐ 0.7 cup beer light
- ☐ 10 servings pepper black to taste
- ☐ 5 oz pizza cheese shredded
- ☐ 2.3 cups frangelico
- ☐ 2.3 cups frangelico

Equipment

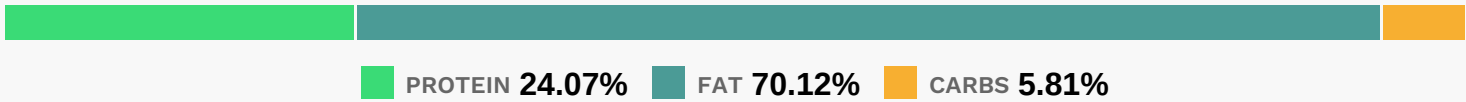
- ☐ bowl

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450F. 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



Properties

Glycemic Index:8.7, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.32652173968761%

Nutrients (% of daily need)

Calories: 60.6kcal (3.03%), Fat: 4.68g (7.2%), Saturated Fat: 1.29g (8.05%), Carbohydrates: 0.87g (0.29%), Net Carbohydrates: 0.84g (0.31%), Sugar: 0.02g (0.02%), Cholesterol: 5.84mg (1.95%), Sodium: 36.63mg (1.59%), Alcohol: 0.49g (100%), Alcohol %: 1.96% (100%), Protein: 3.62g (7.23%), Calcium: 29.82mg (2.98%)