



Chive Biscuits

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



238 kcal

Ingredients

- ☐ 2.3 teaspoons double-acting baking powder
- ☐ 1.5 cups flour all-purpose
- ☐ 3 tablespoons chives fresh minced
- ☐ 1 cup heavy cream
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.3 cup butter unsalted melted

Equipment

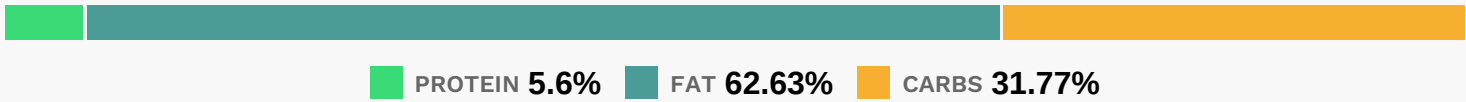
- ☐ bowl
- ☐ baking sheet

☐ oven

Directions

- ☐ Combine first 3 ingredients in a medium bowl; make a well in center of mixture, and pour in cream. Stir just until dry ingredients are moistened. Using hands, knead dough lightly 3 or 4 times. Gently knead in chives.
- ☐ Form dough into a 10-inch log; cut log into 8 slices. Flatten each slice into a 2-inch round.
- ☐ Brush rounds with melted butter; place on an ungreased baking sheet.
- ☐ Bake at 425 for 15 minutes or until golden.

Nutrition Facts



Properties

Glycemic Index:26.5, Glycemic Load:13.23, Inflammation Score:-5, Nutrition Score:5.4195652319037%

Flavonoids

Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 238.26kcal (11.91%), Fat: 16.73g (25.74%), Saturated Fat: 10.52g (65.78%), Carbohydrates: 19.09g (6.36%), Net Carbohydrates: 18.43g (6.7%), Sugar: 0.96g (1.06%), Cholesterol: 48.87mg (16.29%), Sodium: 273.91mg (11.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.36g (6.73%), Vitamin A: 663.57IU (13.27%), Vitamin B1: 0.19mg (12.74%), Selenium: 8.92µg (12.74%), Folate: 45.47µg (11.37%), Vitamin B2: 0.18mg (10.32%), Calcium: 92.08mg (9.21%), Manganese: 0.17mg (8.26%), Vitamin B3: 1.41mg (7.07%), Iron: 1.26mg (7.01%), Phosphorus: 69.57mg (6.96%), Vitamin D: 0.58µg (3.88%), Vitamin K: 3.92µg (3.73%), Vitamin E: 0.45mg (3.03%), Fiber: 0.66g (2.65%), Magnesium: 8.16mg (2.04%), Copper: 0.04mg (2.01%), Vitamin B5: 0.19mg (1.9%), Potassium: 58.63mg (1.68%), Zinc: 0.25mg (1.66%), Vitamin B6: 0.02mg (1.12%), Vitamin C: 0.83mg (1.01%)