



Chive 'n' Cheddar Drop Biscuits

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



170 kcal

Ingredients

- 3 cups biscuit and baking mix
- 3 tablespoons butter melted
- 1 tablespoon chives fresh chopped
- 0.5 teaspoon garlic powder
- 1.3 cups milk
- 4 ounces sharp cheddar cheese shredded finely
- 0.5 cup cup heavy whipping cream sour

Equipment

- bowl

baking sheet

oven

Directions

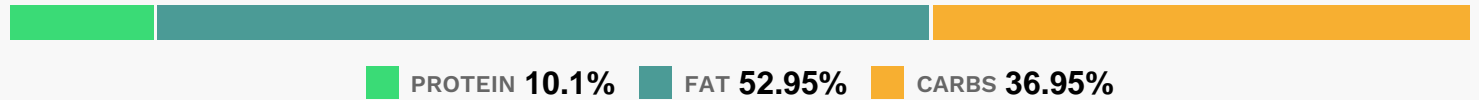
Combine first 4 ingredients in a large bowl; make a well in center of mixture.

Combine milk and sour cream; add to dry ingredients, stirring just until dry ingredients are moistened.

Drop by 1/4 cupfuls onto a lightly greased baking sheet; brush with butter.

Bake at 425 for 8 to 10 minutes or until golden.

Nutrition Facts



Properties

Glycemic Index:10.31, Glycemic Load:0.39, Inflammation Score:-2, Nutrition Score:4.7660869321097%

Flavonoids

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 170.07kcal (8.5%), Fat: 10.01g (15.4%), Saturated Fat: 4.68g (29.27%), Carbohydrates: 15.72g (5.24%), Net Carbohydrates: 15.23g (5.54%), Sugar: 3.81g (4.24%), Cholesterol: 19.71mg (6.57%), Sodium: 359.86mg (15.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.3g (8.59%), Phosphorus: 189.93mg (18.99%), Calcium: 121.97mg (12.2%), Vitamin B2: 0.17mg (9.95%), Vitamin B1: 0.14mg (9.62%), Folate: 30.36µg (7.59%), Selenium: 4.37µg (6.25%), Vitamin B3: 1.06mg (5.28%), Vitamin B12: 0.29µg (4.76%), Vitamin A: 221.34IU (4.43%), Manganese: 0.08mg (4.02%), Iron: 0.65mg (3.6%), Zinc: 0.5mg (3.35%), Vitamin B5: 0.33mg (3.28%), Magnesium: 10.75mg (2.69%), Potassium: 82.01mg (2.34%), Vitamin K: 2.38µg (2.27%), Copper: 0.04mg (1.96%), Fiber: 0.49g (1.94%), Vitamin B6: 0.04mg (1.92%), Vitamin D: 0.25µg (1.68%), Vitamin E: 0.18mg (1.21%)