



Cinnamon-Raisin Biscuits

 Vegetarian  Gluten Free

READY IN



22 min.

SERVINGS



9

CALORIES



53 kcal

DESSERT

Ingredients

- 0.5 cup milk
- 0.3 cup sugar
- 0.3 cup raisins
- 1 teaspoon ground cinnamon
- 2 cups frangelico

Equipment

- bowl
- baking sheet

oven

Directions

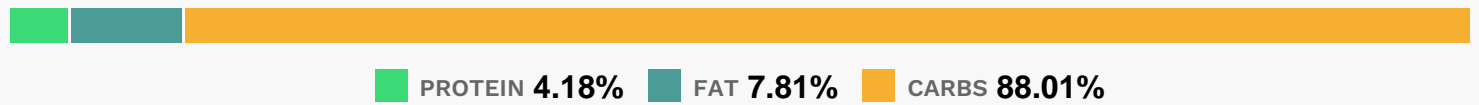
Heat oven to 425°F.

Stir all ingredients in medium bowl until soft dough forms. Drop by 9 spoonfuls onto ungreased cookie sheet.

Sprinkle with additional sugar, if desired.

Bake 10 to 12 minutes or until golden brown.

Nutrition Facts



Properties

Glycemic Index:19.1, Glycemic Load:7.68, Inflammation Score:-1, Nutrition Score:0.94391303995381%

Nutrients (% of daily need)

Calories: 53.1kcal (2.65%), Fat: 0.49g (0.75%), Saturated Fat: 0.26g (1.64%), Carbohydrates: 12.4g (4.13%), Net Carbohydrates: 11.92g (4.33%), Sugar: 8.05g (8.94%), Cholesterol: 1.63mg (0.54%), Sodium: 6.75mg (0.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.59g (1.18%), Manganese: 0.05mg (2.7%), Calcium: 20.48mg (2.05%), Fiber: 0.48g (1.93%), Potassium: 65.74mg (1.88%), Phosphorus: 17.86mg (1.79%), Vitamin B2: 0.03mg (1.76%), Vitamin B12: 0.07µg (1.22%)