



Cranberry-Orange-Glazed Biscuits

 Vegetarian

READY IN



10 min.

SERVINGS



100

CALORIES



20 kcal

DESSERT

Ingredients

- ☐ 2 cups baking mix all-purpose
- ☐ 0.3 cup buttermilk
- ☐ 0.5 cup cranberries dried chopped
- ☐ 1 tablespoon orange juice
- ☐ 0.3 teaspoon orange rind grated
- ☐ 6 tablespoons powdered sugar
- ☐ 5 tablespoons butter unsalted melted

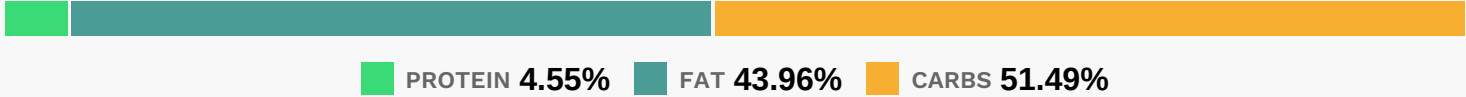
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Stir together baking mix, cranberries, buttermilk, and melted butter just until blended.
- ☐ Turn dough out onto a lightly floured surface, and knead 1 to 2 times. Pat to a 1/2-inch thickness; cut with a 1 1/2-inch round cutter, and place on lightly greased baking sheets.
- ☐ Bake at 450 for 7 to 9 minutes or until lightly browned.
- ☐ Stir together powdered sugar, orange juice, and grated orange rind.
- ☐ Drizzle evenly over warm biscuits.
- ☐ Note: For testing purposes only, we used Bisquick all-purpose baking mix.
- ☐ To make ahead: Freeze unbaked biscuits on a lightly greased baking sheet 30 minutes or until frozen. Store in a zip-top plastic freezer bag up to 3 months.
- ☐ Bake as directed for 8 to 10 minutes.

Nutrition Facts



Properties

Glycemic Index:0.83, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.39434782448022%

Flavonoids

Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 19.6kcal (0.98%), Fat: 0.97g (1.49%), Saturated Fat: 0.47g (2.94%), Carbohydrates: 2.56g (0.85%), Net Carbohydrates: 2.48g (0.9%), Sugar: 1.24g (1.38%), Cholesterol: 1.64mg (0.55%), Sodium: 31.58mg (1.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.23g (0.45%), Phosphorus: 14.97mg (1.5%)