Cream Drop Biscuits

Vegetarian

READY IN	SERVINGS	CALORIES
45 min.	12	234 kcal

DESSERT

Ingredients

- [ ] 1 tablespoon double-acting baking powder
- [ ] 2.5 cups flour all-purpose
- [ ] 2 cups heavy cream chilled
- [ ] 1 teaspoon salt
- [ ] 1 tablespoon sugar

Equipment

- [ ] bowl
- [ ] baking sheet

- [ ] oven

Directions

- [ ] Preheat oven to 400°F.
- [ ] Stir together flour, baking powder, salt, and sugar in a large bowl.
- [ ] Add cream, then stir just until a dough forms.
- [ ] Drop heaping 1/4 cups of batter about 1 inch apart on an ungreased large baking sheet.
- [ ] Bake in middle of oven until tops are pale golden and bottoms are golden brown, 18 to 20 minutes.

Nutrition Facts

PROTEIN **6.48%** FAT **55.7%** CARBS **37.82%**

Properties

Glycemic Index:19.76, Glycemic Load:15.33, Inflammation Score:-5, Nutrition Score:5.5913043449754%

Nutrients (% of daily need)

Calories: 234.04kcal (11.7%), Fat: 14.58g (22.43%), Saturated Fat: 9.16g (57.27%), Carbohydrates: 22.27g (7.42%), Net Carbohydrates: 21.57g (7.84%), Sugar: 2.23g (2.47%), Cholesterol: 44.82mg (14.94%), Sodium: 311.03mg (13.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.82g (7.63%), Selenium: 10.03µg (14.32%), Vitamin B1: 0.21mg (14.16%), Folate: 49.24µg (12.31%), Vitamin B2: 0.2mg (11.97%), Vitamin A: 583.1IU (11.66%), Manganese: 0.18mg (8.93%), Calcium: 88.98mg (8.9%), Vitamin B3: 1.56mg (7.81%), Iron: 1.36mg (7.56%), Phosphorus: 73.04mg (7.3%), Vitamin D: 0.63µg (4.23%), Fiber: 0.71g (2.82%), Vitamin E: 0.38mg (2.54%), Magnesium: 8.78mg (2.2%), Vitamin B5: 0.22mg (2.15%), Copper: 0.04mg (2.11%), Potassium: 65.81mg (1.88%), Zinc: 0.28mg (1.85%), Vitamin K: 1.35µg (1.28%), Vitamin B6: 0.03mg (1.27%), Vitamin B12: 0.06µg (1.06%)