



Double-Drizzled Raspberry Rolls

 Vegetarian  Gluten Free

READY IN



35 min.

SERVINGS



8

CALORIES



213 kcal

Ingredients

- 0.7 cup water
- 2 tablespoons cream sour
- 2 tablespoons granulated sugar
- 1 teaspoon orange zest grated
- 1 cup raspberry jam red seedless
- 1 cup powdered sugar
- 3 tablespoons whipping cream
- 3 cups frangelico

Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- microwave

Directions

- Heat oven to 425°F. Line cookie sheet with cooking parchment paper. In large bowl, stir Bisquick mix, milk, sour cream, granulated sugar and orange peel until soft dough forms.
- On surface sprinkled with additional Bisquick mix, knead dough 5 times.
- Roll dough into 16x12-inch rectangle, about 1/4 inch thick.
- Spread 2/3 cup of the jam over dough to within 1 inch of edges. Starting with 12-inch side, roll up tightly. Pinch edges to seal. With sharp knife, cut dough into 8 slices.
- Place slices, cut sides down, on cookie sheet.
- Bake 15 to 16 minutes or until golden brown.
- In small bowl, mix powdered sugar and whipping cream until smooth. In small microwavable bowl, microwave remaining 1/3 cup jam uncovered on High 10 to 20 seconds or until melted. Spoon melted jam on top of jam spirals.
- Drizzle glaze over jam.
- Serve warm.

Nutrition Facts

 PROTEIN **0.73%**  FAT **11.06%**  CARBS **88.21%**

Properties

Glycemic Index:15.64, Glycemic Load:17.94, Inflammation Score:-1, Nutrition Score:1.2382608694227%

Nutrients (% of daily need)

Calories: 213.36kcal (10.67%), Fat: 2.65g (4.08%), Saturated Fat: 1.6g (10.01%), Carbohydrates: 47.6g (15.87%), Net Carbohydrates: 47.11g (17.13%), Sugar: 38.54g (42.83%), Cholesterol: 8.13mg (2.71%), Sodium: 17.37mg (0.76%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.39g (0.79%), Vitamin C: 4.14mg (5.02%), Vitamin B2: 0.05mg (3.03%), Copper: 0.05mg (2.42%), Vitamin A: 102.43IU (2.05%), Fiber: 0.49g (1.98%), Selenium: 1.24µg (1.77%), Calcium: 16.42mg (1.64%), Phosphorus: 13.67mg (1.37%), Folate: 5.16µg (1.29%), Iron: 0.23mg (1.27%), Potassium: 42.71mg (1.22%)