



Easy Cheesy Drop Danish

 Gluten Free

READY IN



20 min.

SERVINGS



12

CALORIES



109 kcal

SIDE DISH

Ingredients

- 3 oz cream cheese softened
- 1 tablespoon granulated sugar
- 1 tablespoon milk
- 0.3 cup butter softened
- 2 tablespoons granulated sugar
- 0.7 cup milk
- 0.8 cup powdered sugar
- 1 tablespoon water

- 0.3 teaspoon vanilla
- 2 cups frangelico

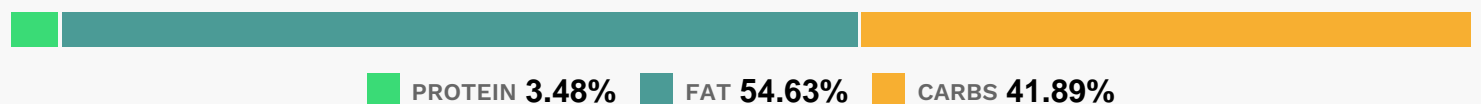
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 450°F. Lightly grease cookie sheet with shortening or cooking spray. In small bowl, mix filling ingredients until smooth; set aside.
- In medium bowl, stir Bisquick mix, butter and 2 tablespoons granulated sugar until crumbly. Stir in 2/3 cup milk until dough forms; beat with spoon 15 strokes.
- On cookie sheet, drop dough by rounded tablespoonfuls about 2 inches apart. Make a shallow well in center of each with back of spoon; fill each with about 1 teaspoon filling.
- Bake 8 to 10 minutes or until golden brown.
- Meanwhile, mix glaze ingredients until smooth and thin enough to drizzle.
- Drizzle glaze over warm Danish. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:20.27, Glycemic Load:2.46, Inflammation Score:-2, Nutrition Score:1.0495652181461%

Nutrients (% of daily need)

Calories: 108.66kcal (5.43%), Fat: 6.73g (10.35%), Saturated Fat: 2.5g (15.61%), Carbohydrates: 11.61g (3.87%), Net Carbohydrates: 11.61g (4.22%), Sugar: 11.32g (12.58%), Cholesterol: 8.93mg (2.98%), Sodium: 72.73mg (3.16%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Protein: 0.96g (1.93%), Vitamin A: 288.33IU (5.77%), Calcium: 26.66mg (2.67%), Vitamin B2: 0.04mg (2.39%), Phosphorus: 23.63mg (2.36%), Vitamin B12: 0.1µg (1.67%), Vitamin E: 0.22mg (1.43%), Selenium: 0.95µg (1.36%), Vitamin D: 0.16µg (1.09%)