



## Chocolate Chip Scones

 Gluten Free

READY IN



22 min.

SERVINGS



8

CALORIES



223 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 eggs
- 0.5 cup semi chocolate chips
- 3 tablespoons sugar
- 8 servings sugar
- 1 teaspoon vanilla
- 0.3 cup whipping cream (heavy)
- 8 servings whipping cream (heavy)
- 2 cups frangelico

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## Equipment

bowl

baking sheet

oven

## Directions

Heat oven to 425F. Spray cookie sheet with cooking spray or grease with shortening. Stir Bisquick mix, chocolate chips, 1/3 cup whipping cream, 3 tablespoons sugar, the egg and vanilla in medium bowl until soft dough forms.

Pat into 8-inch circle on cookie sheet (if dough is sticky, dip fingers in Bisquick mix).

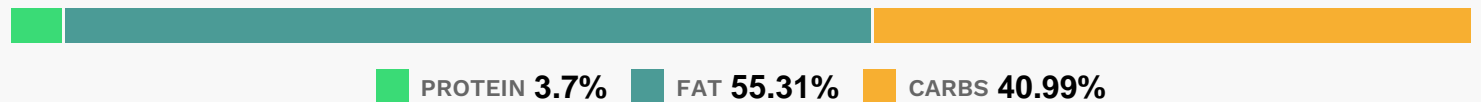
Brush circle with additional whipping cream; sprinkle with additional sugar.

Cut into 8 wedges, but do not separate.

Bake about 12 minutes or until golden brown; carefully separate.

Serve warm.

## Nutrition Facts



## Properties

Glycemic Index:17.52, Glycemic Load:11.52, Inflammation Score:-3, Nutrition Score:3.2539130293805%

## Nutrients (% of daily need)

Calories: 222.68kcal (11.13%), Fat: 13.88g (21.36%), Saturated Fat: 8.38g (52.38%), Carbohydrates: 23.14g (7.71%), Net Carbohydrates: 22.24g (8.09%), Sugar: 21.41g (23.79%), Cholesterol: 49.29mg (16.43%), Sodium: 15.87mg (0.69%), Alcohol: 0.17g (100%), Alcohol %: 0.37% (100%), Caffeine: 9.68mg (3.22%), Protein: 2.09g (4.18%), Vitamin A: 401.6IU (8.03%), Manganese: 0.15mg (7.63%), Copper: 0.15mg (7.43%), Magnesium: 22.26mg (5.57%), Phosphorus: 54.62mg (5.46%), Selenium: 3.48µg (4.97%), Vitamin B2: 0.08mg (4.77%), Iron: 0.84mg (4.67%), Fiber: 0.9g (3.6%), Vitamin D: 0.51µg (3.39%), Zinc: 0.43mg (2.87%), Potassium: 96.12mg (2.75%), Calcium: 26.72mg (2.67%), Vitamin E: 0.35mg (2.36%), Vitamin B12: 0.11µg (1.82%), Vitamin B5: 0.18mg (1.82%), Vitamin K: 1.62µg (1.55%), Vitamin B6: 0.02mg (1.1%)