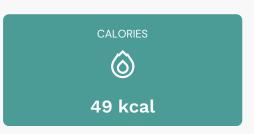


# **French Onion Biscuits**

**Gluten Free** 







### Ingredients

8 oz gorgonzola dip french (1 cup)
0.3 cup milk
1 tablespoon parsley fresh finely chopped
1 tablespoon butter melted
2 cups frangelico

# **Equipment**

bowl
baking sheet
oven

WITHOR			
Directions			
Heat oven to 450°F. Lightly grease cookie sheet with shortening or cooking spray.			
In medium bowl, stir dip, milk and parsley with whisk until smooth. Stir in Bisquick mix until well blended. Shape dough into 12 rounds; place on cookie sheet.			
Brush tops of rounds with melted butter.			
Bake 7 to 8 minutes or until lightly golden.			
Let stand 5 minutes.			
Serve warm.			
Nutrition Facts			
PROTEIN 6.84% FAT 80.41% CARBS 12.75%			
Properties			

#### Properties

Whick

Glycemic Index:10, Glycemic Load:0.09, Inflammation Score:-1, Nutrition Score:0.62130435629059%

#### **Flavonoids**

Apigenin: 0.72mg, Apigenin: 0.72mg, Apigenin: 0.72mg, Apigenin: 0.72mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg

### **Nutrients** (% of daily need)

Calories: 49.33kcal (2.47%), Fat: 4.26g (6.56%), Saturated Fat: 2.27g (14.18%), Carbohydrates: 1.52g (0.51%), Net Carbohydrates: 1.51g (0.55%), Sugar: 1.51g (1.68%), Cholesterol: 3.12mg (1.04%), Sodium: 116.72mg (5.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.82g (1.63%), Vitamin K: 5.56µg (5.3%), Calcium: 32.19mg (3.22%), Vitamin A: 65.47IU (1.31%)