



Glazed Cinnamon-Raisin Drop Biscuits

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



8

CALORIES



168 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 8 servings chocolate icing
- ☐ 0.7 cup milk
- ☐ 0.5 cup raisins
- ☐ 2.3 cups frangelico
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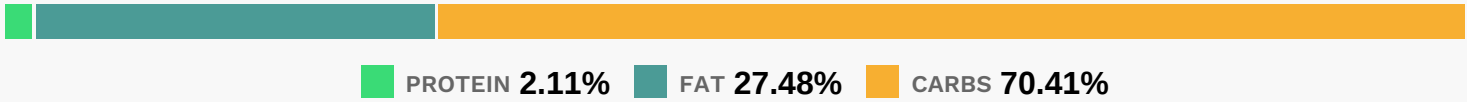
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 425F.
- ☐ Stir all ingredients except Vanilla Icing until soft dough forms. Drop dough by 8 spoonfuls onto ungreased cookie sheet.
- ☐ Bake 12 to 14 minutes or until golden brown.
- ☐ Spread Vanilla Icing over warm biscuits.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:26.86, Glycemic Load:14.45, Inflammation Score:-1, Nutrition Score:2.0247826032017%

Nutrients (% of daily need)

Calories: 168.23kcal (8.41%), Fat: 5.25g (8.07%), Saturated Fat: 1.23g (7.67%), Carbohydrates: 30.26g (10.09%), Net Carbohydrates: 29.51g (10.73%), Sugar: 21.65g (24.05%), Cholesterol: 2.44mg (0.81%), Sodium: 61.84mg (2.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.91g (1.81%), Vitamin B2: 0.13mg (7.63%), Vitamin K: 3.78µg (3.6%), Manganese: 0.07mg (3.44%), Potassium: 115.92mg (3.31%), Phosphorus: 32.53mg (3.25%), Calcium: 30.92mg (3.09%), Fiber: 0.75g (3%), Vitamin E: 0.44mg (2.96%), Vitamin B12: 0.11µg (1.83%), Iron: 0.3mg (1.68%), Vitamin B1: 0.02mg (1.63%), Vitamin D: 0.22µg (1.49%), Vitamin B6: 0.03mg (1.49%), Copper: 0.03mg (1.43%), Magnesium: 5.59mg (1.4%)