



Glazed Fruit-Filled Drop Biscuits

 Gluten Free

READY IN



30 min.

SERVINGS



12

CALORIES



133 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons granulated sugar
- ☐ 0.7 cup whipping cream
- ☐ 0.3 cup jam
- ☐ 0.7 cup powdered sugar
- ☐ 2 teaspoons water
- ☐ 0.3 teaspoon vanilla
- ☐ 2 cups frangelico

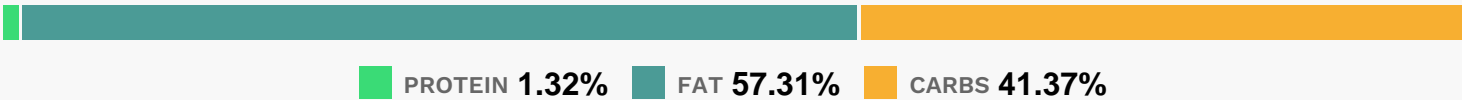
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450°F. Spray cookie sheet with cooking spray or lightly grease with shortening. In medium bowl, stir Bisquick mix, butter and granulated sugar until crumbly. Stir in milk until dough forms; beat 15 strokes.
- ☐ Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Make shallow well in center of each with back of spoon dipped in water; fill each with 1 teaspoon preserves.
- ☐ Bake 10 to 15 minutes or until golden brown.
- ☐ In small bowl, beat all vanilla drizzle ingredients with spoon until smooth, stirring in additional water if necessary.
- ☐ Spread over warm biscuits.

Nutrition Facts



Properties

Glycemic Index:10.42, Glycemic Load:4.04, Inflammation Score:-2, Nutrition Score:0.9139130398955%

Nutrients (% of daily need)

Calories: 132.52kcal (6.63%), Fat: 8.59g (13.22%), Saturated Fat: 3.83g (23.95%), Carbohydrates: 13.95g (4.65%), Net Carbohydrates: 13.88g (5.05%), Sugar: 12.35g (13.72%), Cholesterol: 14.94mg (4.98%), Sodium: 50.64mg (2.2%), Alcohol: 0.03g (100%), Alcohol %: 0.1% (100%), Protein: 0.44g (0.89%), Vitamin A: 363.53IU (7.27%), Vitamin B2: 0.03mg (1.98%), Vitamin E: 0.28mg (1.84%), Vitamin D: 0.21µg (1.41%), Calcium: 11.68mg (1.17%), Phosphorus: 10.11mg (1.01%)