



Glazed Fruit-Filled Drop Biscuits

 Gluten Free

READY IN



30 min.

SERVINGS



12

CALORIES



116 kcal

DESSERT

Ingredients

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

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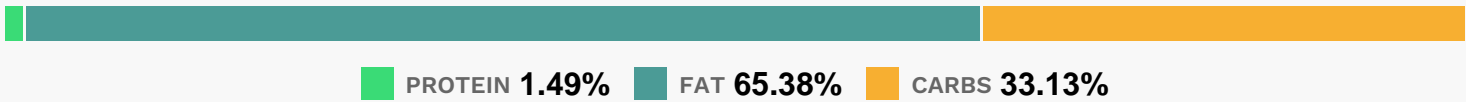
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450F. 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:5.84, Glycemic Load:1.4, Inflammation Score:-2, Nutrition Score:0.85782609070125%

Nutrients (% of daily need)

Calories: 115.65kcal (5.78%), Fat: 8.59g (13.22%), Saturated Fat: 3.83g (23.95%), Carbohydrates: 9.8g (3.27%), Net Carbohydrates: 9.72g (3.53%), Sugar: 9.47g (10.52%), Cholesterol: 14.94mg (4.98%), Sodium: 48.62mg (2.11%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 0.44g (0.88%), Vitamin A: 378.44IU (7.57%), Vitamin E: 0.27mg (1.79%), Vitamin B2: 0.03mg (1.74%), Vitamin D: 0.21µg (1.41%), Calcium: 10.51mg (1.05%)