



## Glazed Raisin-Cinnamon Biscuits



Vegetarian



Gluten Free

READY IN



25 min.

SERVINGS



12

CALORIES



60 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup raisins
- ☐ 0.7 cup milk
- ☐ 2 tablespoons granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.7 cup powdered sugar
- ☐ 1 tablespoon water
- ☐ 0.3 teaspoon vanilla
- ☐ 2.5 cups frangelico

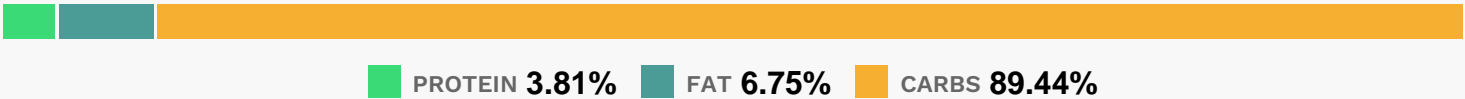
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Heat oven to 450°F. In medium bowl, stir all biscuit ingredients just until soft dough forms.
- ☐ Place dough on surface generously dusted with Bisquick mix; gently roll in Bisquick mix to coat. Shape into ball; knead 10 times.
- ☐ Roll 1/2 inch thick.
- ☐ Cut with 2 1/2-inch cutter dipped in Bisquick mix. On ungreased cookie sheet, place biscuits 2 inches inches apart.
- ☐ Bake 8 to 10 minutes or until golden brown. While biscuits are baking, in small bowl, beat all glaze ingredients with spoon until smooth.
- ☐ Spread glaze over warm biscuits.

## Nutrition Facts



## Properties

Glycemic Index:14.32, Glycemic Load:4.19, Inflammation Score:-1, Nutrition Score:0.9591304347243%

## Nutrients (% of daily need)

Calories: 60.3kcal (3.02%), Fat: 0.47g (0.73%), Saturated Fat: 0.26g (1.65%), Carbohydrates: 14.16g (4.72%), Net Carbohydrates: 13.66g (4.97%), Sugar: 9.18g (10.2%), Cholesterol: 1.63mg (0.54%), Sodium: 7.08mg (0.31%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 0.6g (1.21%), Manganese: 0.05mg (2.32%), Potassium: 71.19mg (2.03%), Calcium: 20.17mg (2.02%), Fiber: 0.5g (2%), Vitamin B2: 0.03mg (1.85%), Phosphorus: 18.33mg (1.83%), Vitamin B12: 0.07µg (1.22%)