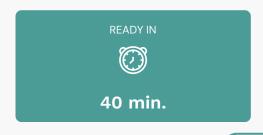
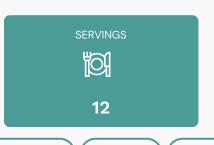


Gluten-Free Bacon Gruyère Scones

Gluten Free







MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

1 cup gruyere cheese gluten-free shredded
6 slices bacon gluten-free crumbled cooked
1.5 cups whipping cream
2 tablespoons butter melted
2 cups frangelico gluten free

Equipment

bowl baking sheet

oven		
wire rack		
Directions		
	oven to 400°F. In large bowl, stir together Bisquick mix, cheese and bacon. Stir in ping cream until dough forms.	
Divid	le dough in half. On surface sprinkled with Bisquick mix, pat each half into 6-inch round.	
Cut	each round into 6 wedges. On ungreased cookie sheet, place wedges 2 inches apart.	
Brus	h with melted butter.	
	18 to 22 minutes or until golden brown. Immediately remove from cookie sheet to ng rack.	
Serv	e warm.	
Nutrition Facts		
	PROTEIN 11.95% FAT 85.98% CARBS 2.07%	

Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:3.373043463282%

Nutrients (% of daily need)

Calories: 182.03kcal (9.1%), Fat: 17.59g (27.06%), Saturated Fat: 10.6g (66.26%), Carbohydrates: 0.95g (0.32%), Net Carbohydrates: 0.95g (0.35%), Sugar: 0.91g (1.01%), Cholesterol: 54.69mg (18.23%), Sodium: 168.78mg (7.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.5g (11%), Calcium: 131.74mg (13.17%), Vitamin A: 601.4IU (12.03%), Phosphorus: 99.89mg (9.99%), Selenium: 4.54µg (6.48%), Vitamin B2: 0.1mg (5.69%), Vitamin B12: 0.27µg (4.52%), Zinc: 0.62mg (4.17%), Vitamin D: 0.56µg (3.72%), Vitamin E: 0.38mg (2.5%), Vitamin B1: 0.04mg (2.34%), Vitamin B3: 0.45mg (2.26%), Vitamin B6: 0.04mg (2.04%), Vitamin B5: 0.18mg (1.85%), Magnesium: 7.33mg (1.83%), Potassium: 57.69mg (1.65%), Vitamin K: 1.41µg (1.35%)