



Mini Coffee Cake Bites

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



36

CALORIES



20 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.7 cup milk
- 1 eggs
- 2 tablespoons granulated sugar
- 0.3 cup brown sugar packed
- 0.3 teaspoon ground cinnamon
- 2 tablespoons butter cold
- 2 cups frangelico
- 0.3 cup frangelico

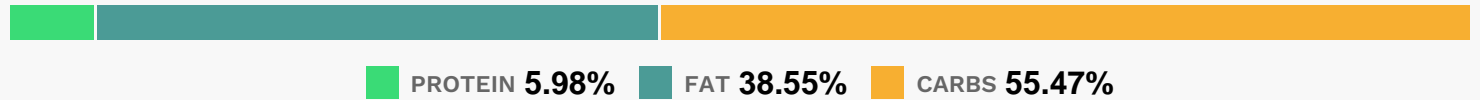
Equipment

- bowl
- oven
- muffin liners

Directions

- Heat oven to 400°F. Spray 36 mini muffin cups with baking spray with flour.
- In medium bowl, stir together 2 cups Bisquick mix, the milk, egg and granulated sugar until well blended. Divide batter evenly among muffin cups.
- In small bowl, mix all topping ingredients with fork until crumbly.
- Sprinkle topping over batter in each cup.
- Bake 9 to 12 minutes or just until tops spring back when lightly touched.
- Remove from pans to cooling racks.
- Serve warm or cool.

Nutrition Facts



Properties

Glycemic Index:4.53, Glycemic Load:0.55, Inflammation Score:-1, Nutrition Score:0.3243478273406%

Nutrients (% of daily need)

Calories: 20.38kcal (1.02%), Fat: 0.89g (1.38%), Saturated Fat: 0.52g (3.26%), Carbohydrates: 2.89g (0.96%), Net Carbohydrates: 2.89g (1.05%), Sugar: 2.86g (3.18%), Cholesterol: 6.76mg (2.25%), Sodium: 9.03mg (0.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.31g (0.62%)