



Mini Coffee Cake Bites



Vegetarian



Gluten Free

READY IN



25 min.

SERVINGS



36

CALORIES



20 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

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

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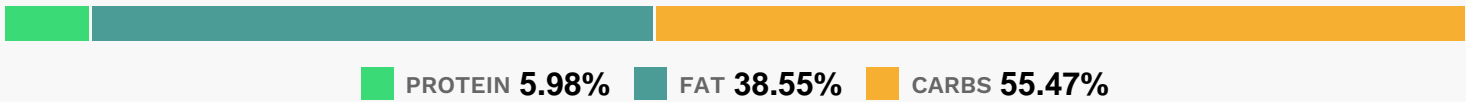
Equipment

- ☐ bowl
- ☐ oven
- ☐ muffin liners

Directions

- ☐ Heat oven to 400F. 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: Og (100%), Alcohol %: 0% (100%), Protein: 0.31g (0.62%)