



Orange-Cream Cheese Biscuits

 Vegetarian  Gluten Free

READY IN



40 min.

SERVINGS



15

CALORIES



35 kcal

DESSERT

Ingredients

- 2 teaspoons orange zest grated
- 0.8 cup orange juice
- 3 ounces cream cheese softened
- 2 tablespoons orange marmalade
- 1 serving sugar
- 3 cups frangelico

Equipment

- baking sheet

oven

Directions

Heat oven to 450°F.

Mix Bisquick mix, orange peel and orange juice until soft dough forms; beat vigorously 30 seconds.

Place dough on surface generously sprinkled with Bisquick mix; roll in Bisquick mix to coat. Knead 10 times.

Roll dough 1/2 inch thick.

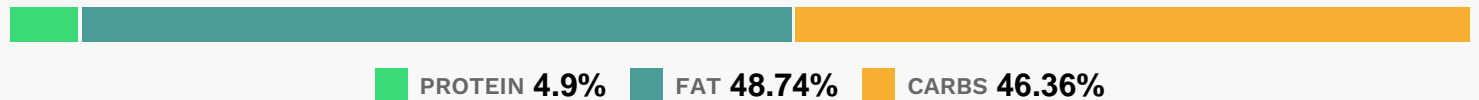
Cut with 2 1/2-inch cutter dipped in Bisquick mix.

Place on ungreased cookie sheet.

Mix cream cheese and marmalade. Spoon about 1 teaspoon cream cheese mixture onto center of each circle; sprinkle with sugar.

Bake 8 to 10 minutes or until golden brown.

Nutrition Facts



Properties

Glycemic Index:9.94, Glycemic Load:1.3, Inflammation Score:-1, Nutrition Score:0.89130432644616%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 35.32kcal (1.77%), Fat: 1.98g (3.04%), Saturated Fat: 1.15g (7.18%), Carbohydrates: 4.23g (1.41%), Net Carbohydrates: 4.16g (1.51%), Sugar: 3.65g (4.06%), Cholesterol: 5.73mg (1.91%), Sodium: 19.44mg (0.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.45g (0.89%), Vitamin C: 6.69mg (8.11%), Vitamin A: 103.72IU (2.07%), Folate: 4.55µg (1.14%), Vitamin B2: 0.02mg (1.05%)