



Orange-Cream Cheese Biscuits

 Vegetarian  Gluten Free

READY IN



40 min.

SERVINGS



15

CALORIES



78 kcal

DESSERT

Ingredients

- ☐ 3 ounces cream cheese softened
- ☐ 0.8 cup orange juice
- ☐ 2 tablespoons orange marmalade
- ☐ 2 teaspoons orange zest grated
- ☐ 15 servings sugar
- ☐ 3 cups frangelico
- ☐ 3 cups frangelico

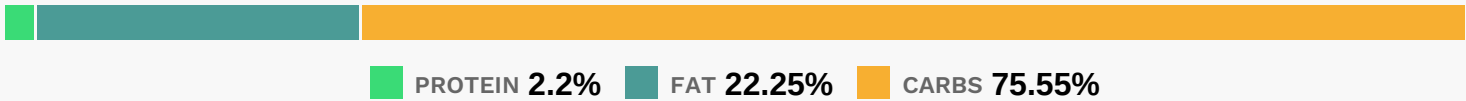
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450F.
- ☐ 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:9.12, Inflammation Score:-1, Nutrition Score:0.90521736831769%

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: 78.44kcal (3.92%), Fat: 2.01g (3.1%), Saturated Fat: 1.15g (7.18%), Carbohydrates: 15.39g (5.13%), Net Carbohydrates: 15.32g (5.57%), Sugar: 14.83g (16.48%), Cholesterol: 5.73mg (1.91%), Sodium: 19.55mg (0.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.45g (0.89%), Vitamin C: 6.69mg (8.11%), Vitamin A: 103.72IU (2.07%), Vitamin B2: 0.02mg (1.17%), Folate: 4.55µg (1.14%)