

Parmesan and Parsley Biscuits



1 cup milk whole chilled ()





DESSERT

Ingredients

3 cups all purpose flour
2 tablespoons double-acting baking powder
0.3 cup parsley fresh chopped
O.5 teaspoon ground pepper black
0.8 cup parmesan cheese grated
O.5 teaspoon salt
O.3 cup sugar
0.5 cup butter unsalted chilled cut into 1/2-inch cubes (1 stick)

Equipment		
	bowl	
	baking sheet	
	oven	
	whisk	
Directions		
	Preheat oven to 400°F. Lightly sprinkle heavy large baking sheet with flour.	
	Combine 3 cups flour, 1/2 cup cheese, sugar, baking powder, salt, and pepper in large bowl; whisk until well blended.	
	Add butter and rub in with fingertips until coarse meal forms.	
	Mix in parsley. Gradually add 1 cup milk, tossing with fork until moist clumps form and adding more milk by tablespoonfuls if mixture is dry. Gather dough into ball. Press out on lightly floured work surface to 8-inch round, about 1 inch thick. Using 2-inch-diameter cutter, cut out biscuits. Repeat, gathering and pressing out dough and cutting biscuits until all dough is used. Arrange biscuits on prepared baking sheet.	
	Sprinkle with remaining 1/4 cup cheese.	
	Bake until biscuits are puffed and light golden and tester inserted into centers comes out clean, about 15 minutes.	
	Transfer biscuits to towel-lined basket and serve warm.	
Nutrition Facts		
PROTEIN 9.84% FAT 39.22% CARBS 50.94%		

Properties

Glycemic Index:28.26, Glycemic Load:21.05, Inflammation Score:-5, Nutrition Score:8.2060869932175%

Flavonoids

Apigenin: 2.69mg, Apigenin: 2.69mg, Apigenin: 2.69mg, Apigenin: 2.69mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg

Nutrients (% of daily need)

Calories: 237.84kcal (11.89%), Fat: 10.4g (16.01%), Saturated Fat: 6.26g (39.1%), Carbohydrates: 30.41g (10.14%), Net Carbohydrates: 29.5g (10.73%), Sugar: 5.24g (5.82%), Cholesterol: 28.21mg (9.4%), Sodium: 428.42mg (18.63%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 5.87g (11.74%), Calcium: 206.93mg (20.69%), Vitamin K: 21.56µg (20.53%), Selenium: 13.3µg (19%), Vitamin B1: 0.26mg (17.33%), Folate: 59.76µg (14.94%), Phosphorus: 140.86mg (14.09%), Vitamin B2: 0.21mg (12.32%), Manganese: 0.23mg (11.64%), Iron: 1.79mg (9.94%), Vitamin B3: 1.89mg (9.46%), Vitamin A: 429.12IU (8.58%), Zinc: 0.6mg (3.98%), Fiber: 0.91g (3.64%), Vitamin B12: 0.21µg (3.5%), Magnesium: 13mg (3.25%), Vitamin D: 0.4µg (2.65%), Copper: 0.05mg (2.64%), Vitamin B5: 0.25mg (2.5%), Potassium: 86.24mg (2.46%), Vitamin C: 1.66mg (2.02%), Vitamin E: 0.29mg (1.94%), Vitamin B6: 0.03mg (1.64%)