

# **Parmesan Crescents**

**Gluten Free** 

READY IN

27 min.





## Ingredients

0.5 cup water cold

3 tablespoons butter softened

0.3 cup parmesan cheese grated

2 cups frangelico

# **Equipment**

baking sheet

oven

# Directions Heat oven to 425°F. Mix Bisquick and cold water until soft dough forms; beat vigorously 30 seconds. Turn onto surface well dusted with Bisquick. Gently roll in Bisquick to coat; shape into ball. Kneed 10 times. Roll or pat into 12-inch circle. Spread with butter; sprinkle with cheese. Cut into 12 wedges. Roll up, beginning at rounded edges. Place rolls, with points underneath, on ungreased cookie sheet; curve slightly. Bake 10 to 12 minutes or until golden brown. Nutrition Facts

### **Properties**

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.56826086601485%

## Nutrients (% of daily need)

Calories: 36.86kcal (1.84%), Fat: 3.6g (5.53%), Saturated Fat: 1.02g (6.34%), Carbohydrates: 0.38g (0.13%), Net Carbohydrates: 0.38g (0.14%), Sugar: Og (0%), Cholesterol: 2.42mg (0.81%), Sodium: 82.11mg (3.57%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.85g (1.71%), Vitamin A: 149.22IU (2.98%), Calcium: 25.9mg (2.59%), Phosphorus: 18.42mg (1.84%), Selenium: 0.97µg (1.39%)