



Pizza Drop Biscuits

READY IN



30 min.

SERVINGS



18

CALORIES



153 kcal

Ingredients

- 1.5 tablespoons double-acting baking powder
- 0.3 cup butter melted
- 3 cups flour all-purpose
- 1.3 teaspoons garlic powder divided
- 0.3 teaspoon ground pepper white
- 1 cup milk
- 12 slices pepperoni diced
- 0.5 teaspoon salt
- 0.3 cup shortening
- 0.5 cup cheddar cheese shredded

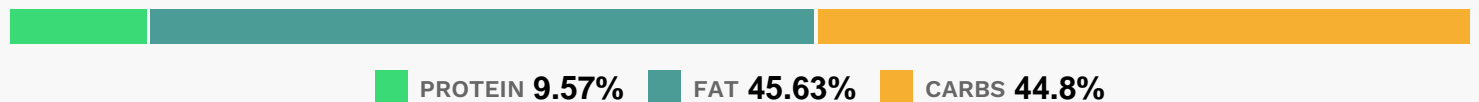
Equipment

- bowl
- baking sheet
- oven
- knife
- blender

Directions

- Preheat oven to 450 degrees F (230 degrees C). Lightly grease a baking sheet.
- Mix flour, baking powder, 3/4 teaspoon garlic powder, salt, and white pepper together in a bowl.
- Cut shortening into flour mixture with a knife or pastry blender until the mixture is slightly lumpy. Stir milk, Cheddar cheese, and pepperoni into flour mixture until well blended. Drop 2-inch balls onto the prepared baking sheet.
- Bake in the preheated oven until golden, 12 to 15 minutes.
- Stir butter and remaining 1/2 teaspoon garlic powder together in a small bowl; brush onto biscuits.

Nutrition Facts



Properties

Glycemic Index:17.5, Glycemic Load:12.03, Inflammation Score:-2, Nutrition Score:4.5126086840325%

Nutrients (% of daily need)

Calories: 152.57kcal (7.63%), Fat: 7.73g (11.89%), Saturated Fat: 3.46g (21.6%), Carbohydrates: 17.07g (5.69%), Net Carbohydrates: 16.48g (5.99%), Sugar: 0.73g (0.81%), Cholesterol: 12.84mg (4.28%), Sodium: 238.27mg (10.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.65g (7.3%), Selenium: 8.68µg (12.4%), Vitamin B1: 0.18mg (11.82%), Calcium: 102.07mg (10.21%), Folate: 39.05µg (9.76%), Vitamin B2: 0.14mg (8.25%), Manganese: 0.15mg (7.72%), Phosphorus: 76.25mg (7.63%), Vitamin B3: 1.32mg (6.58%), Iron: 1.12mg (6.21%), Vitamin A: 132.2IU (2.64%), Zinc: 0.36mg (2.39%), Fiber: 0.59g (2.36%), Vitamin B12: 0.13µg (2.15%), Vitamin E: 0.31mg (2.04%), Magnesium: 7.82mg (1.95%), Vitamin B5: 0.19mg (1.95%), Vitamin K: 1.99µg (1.9%), Copper: 0.03mg (1.69%), Potassium: 52.17mg

(1.49%), Vitamin B6: 0.03mg (1.4%), Vitamin D: 0.19 μ g (1.24%)