



Rosemary Biscuits

READY IN



20 min.

SERVINGS



20

CALORIES



152 kcal

DESSERT

Ingredients

- 2.3 teaspoons double-acting baking powder
- 0.3 cup butter chilled cut into pieces
- 1 tablespoon butter melted
- 1.5 cups buttermilk
- 2 tsp rosemary leaves fresh chopped
- 0.3 cup shortening
- 2.3 teaspoons sugar
- 0.5 cup flour soft
- 3.5 cups flour soft

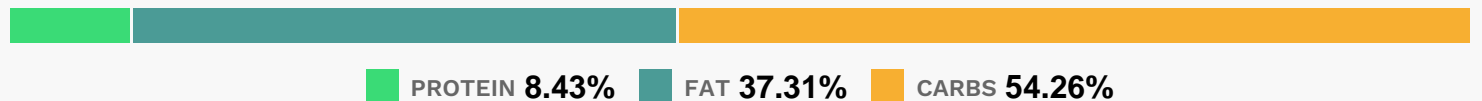
Equipment

- baking sheet
- oven
- blender

Directions

- Combine first 4 ingredients until well blended.
- Cut in shortening and chilled butter with a pastry blender or a fork until crumbly.
- Add buttermilk, stirring just until dry ingredients are moistened.
- Turn dough out onto a well-floured surface; sprinkle with 1/2 cup self-rising flour. Knead 20 to 25 times, adding up to 1/2 cup additional flour until dough is smooth and springy to touch.
- Pat dough into a 3/4-inch-thick circle (about 8 1/2 inches round).
- Cut dough with a well-floured 2-inch round cutter, making 12 biscuits.
- Place on ungreased baking sheets. Knead remaining dough together 3 or 4 times; repeat procedure, making 6 more biscuits. Lightly brush tops with melted butter.
- Bake at 500 for 9 to 11 minutes or until golden.
- Note: For testing purposes only, we used White Lily Self-Rising Soft Wheat Flour.

Nutrition Facts



Properties

Glycemic Index:22.15, Glycemic Load:14.5, Inflammation Score:-2, Nutrition Score:4.4634782239471%

Flavonoids

Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 152.24kcal (7.61%), Fat: 6.28g (9.66%), Saturated Fat: 2.84g (17.76%), Carbohydrates: 20.55g (6.85%), Net Carbohydrates: 19.86g (7.22%), Sugar: 1.4g (1.55%), Cholesterol: 9.59mg (3.2%), Sodium: 89.97mg (3.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.19g (6.39%), Vitamin B1: 0.21mg (13.69%), Selenium: 9.18µg (13.11%),

Folate: 46.83µg (11.71%), Vitamin B2: 0.16mg (9.17%), Manganese: 0.17mg (8.6%), Vitamin B3: 1.49mg (7.47%), Iron: 1.22mg (6.79%), Phosphorus: 53.05mg (5.31%), Calcium: 51.99mg (5.2%), Fiber: 0.69g (2.74%), Vitamin A: 120.15IU (2.4%), Copper: 0.04mg (2.04%), Vitamin B5: 0.2mg (2%), Magnesium: 7.56mg (1.89%), Vitamin E: 0.27mg (1.78%), Vitamin K: 1.74µg (1.66%), Zinc: 0.25mg (1.65%), Vitamin D: 0.23µg (1.56%), Potassium: 52.47mg (1.5%), Vitamin B12: 0.09µg (1.48%)