



Salami and Gorgonzola Biscuits

READY IN



40 min.

SERVINGS



50

CALORIES



37 kcal

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 6 tablespoons butter cold cut into small pieces
- ☐ 0.8 cup buttermilk
- ☐ 2 cups flour for dusting all-purpose
- ☐ 2 tablespoons gorgonzola crumbled
- ☐ 1 teaspoon kosher salt
- ☐ 0.3 cup genoa salami diced finely

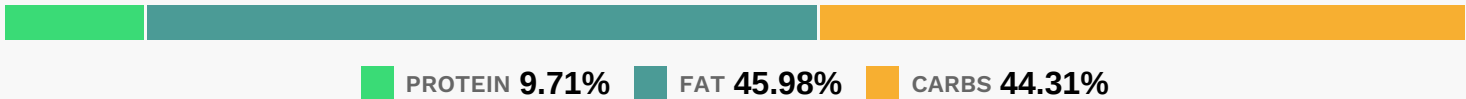
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 425 degrees F.
- ☐ In a food processor combine the flour, baking powder, baking soda, and salt. Pulse 2 to 3 times until mixed.
- ☐ Add the butter and pulse until the mixture resembles coarse meal.
- ☐ Transfer the biscuit mixture to a medium bowl.
- ☐ Add the buttermilk, salami, and Gorgonzola. Stir until the mixture forms a ball. Turn the mixture out on a floured surface.
- ☐ Roll to 1/2-inch thick. Using a 1-inch diameter cookie cutter, cut out the biscuits and place them 2 baking sheets.
- ☐ Bake until golden, about 8 to 10 minutes.

Nutrition Facts



Properties

Glycemic Index:6.06, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:1.1030434706937%

Nutrients (% of daily need)

Calories: 36.88kcal (1.84%), Fat: 1.88g (2.9%), Saturated Fat: 1.11g (6.95%), Carbohydrates: 4.08g (1.36%), Net Carbohydrates: 3.95g (1.43%), Sugar: 0.19g (0.21%), Cholesterol: 4.87mg (1.62%), Sodium: 127.73mg (5.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.89g (1.79%), Vitamin B1: 0.05mg (3.1%), Selenium: 2.07µg (2.96%), Folate: 9.59µg (2.4%), Calcium: 22.45mg (2.25%), Vitamin B2: 0.04mg (2.09%), Phosphorus: 17.58mg (1.76%), Manganese: 0.03mg (1.74%), Vitamin B3: 0.34mg (1.68%), Iron: 0.27mg (1.5%), Vitamin A: 52.2IU (1.04%)