



Sour Cream and Chive Biscuits



Vegetarian



Gluten Free

READY IN



20 min.

SERVINGS



10

CALORIES



51 kcal

Ingredients

- ☐ 0.7 cup cream sour
- ☐ 2 tablespoons chives fresh finely chopped
- ☐ 2 tablespoons butter melted
- ☐ 2 cups frangelico

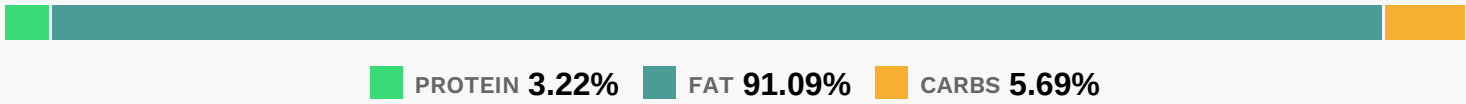
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 450°F. In medium bowl, stir Bisquick mix, sour cream and chives until soft dough forms.
- ☐ Place dough on surface sprinkled with Bisquick mix. Shape into a ball; knead 10 times.
- ☐ Roll dough to 1/2-inch thickness.
- ☐ Cut into 10 rounds with 2-inch cutter or drinking glass dipped in Bisquick mix. On ungreased cookie sheet, place rounds 2 inches apart.
- ☐ Bake 8 to 10 minutes or until golden brown.
- ☐ Brush with milk or butter.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.7221739070247%

Flavonoids

Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 50.62kcal (2.53%), Fat: 5.25g (8.08%), Saturated Fat: 2.99g (18.68%), Carbohydrates: 0.74g (0.25%), Net Carbohydrates: 0.72g (0.26%), Sugar: 0.54g (0.6%), Cholesterol: 15.07mg (5.02%), Sodium: 22.78mg (0.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.42g (0.84%), Vitamin A: 191.62IU (3.83%), Calcium: 16.71mg (1.67%), Vitamin K: 1.7µg (1.62%), Vitamin B2: 0.03mg (1.61%), Phosphorus: 12.67mg (1.27%)