



Spooky Eyes

 Vegetarian

READY IN



40 min.

SERVINGS



16

CALORIES



129 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 cups baking mix
- 0.7 cup milk
- 3 ounces cream cheese softened
- 4 ounces cheddar cheese shredded finely
- 1.5 ounce swiss cheese
- 16 slices pimientos green ripe

Equipment

- baking sheet

oven

Directions

- Heat oven to 450°. Stir baking mix and milk until soft dough forms. Turn dough onto surface dusted with baking mix; gently roll in baking mix to coat. Shape into ball; knead 10 times.
- Roll dough 1/2 inch thick.
- Cut with 2 1/2-inch round cutter.
- Cut each circle in half.
- Place on ungreased cookie sheet.
- Bake 8 to 10 minutes or until golden brown.
- Spread 1 teaspoon cream cheese on rounded edge of each biscuit.
- Roll in Cheddar cheese.
- Cut 1-inch circles from Swiss cheese slices; place circle on center of each biscuit. Top with olive slice.

Nutrition Facts

PROTEIN **13.21%** FAT **53.97%** CARBS **32.82%**

Properties

Glycemic Index:10.25, Glycemic Load:0.33, Inflammation Score:-2, Nutrition Score:3.8782608871875%

Nutrients (% of daily need)

Calories: 128.55kcal (6.43%), Fat: 7.7g (11.85%), Saturated Fat: 3.7g (23.14%), Carbohydrates: 10.54g (3.51%), Net Carbohydrates: 10.2g (3.71%), Sugar: 2.49g (2.77%), Cholesterol: 16.45mg (5.48%), Sodium: 263.39mg (11.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.24g (8.49%), Phosphorus: 151.63mg (15.16%), Calcium: 118.34mg (11.83%), Vitamin B2: 0.13mg (7.76%), Selenium: 4.58µg (6.55%), Vitamin B1: 0.1mg (6.38%), Folate: 21.03µg (5.26%), Vitamin B12: 0.28µg (4.67%), Vitamin A: 208.08IU (4.16%), Zinc: 0.54mg (3.58%), Vitamin B3: 0.71mg (3.55%), Manganese: 0.05mg (2.69%), Iron: 0.46mg (2.54%), Vitamin B5: 0.24mg (2.42%), Magnesium: 8.31mg (2.08%), Potassium: 55.99mg (1.6%), Vitamin B6: 0.03mg (1.5%), Copper: 0.03mg (1.42%), Vitamin K: 1.43µg (1.36%), Fiber: 0.34g (1.35%), Vitamin C: 1.09mg (1.32%), Vitamin D: 0.15µg (1.03%)