



Strawberry-Cream Cheese Biscuits

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



15

CALORIES



36 kcal

DESSERT

Ingredients

- 2 teaspoons orange zest grated
- 0.8 cup orange juice
- 3 ounces cream cheese softened
- 2 tablespoons strawberry jam
- 1 serving sugar
- 3 cups frangelico

Equipment

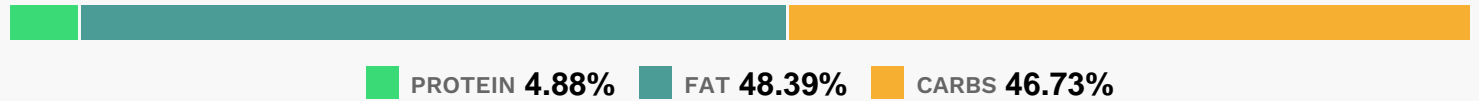
- baking sheet

oven

Directions

- Heat oven to 450°F. Stir Bisquick mix, orange peel and orange juice until soft dough forms; beat vigorously 30 seconds.
- Place dough on surface sprinkled with Bisquick mix; roll in Bisquick mix to coat. Shape into a ball; knead 10 times.
- Roll 1/2 inch thick.
- Cut with 2 1/2-inch round cutter dipped in Bisquick mix.
- Place on ungreased cookie sheet.
- Stir together cream cheese and preserves. Spoon about 1 teaspoon cream cheese mixture onto center of each dough circle.
- Sprinkle with sugar.
- Bake 8 to 10 minutes or until golden brown.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:13.61, Glycemic Load:2.3, Inflammation Score:-1, Nutrition Score:0.90999998476194%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 36.18kcal (1.81%), Fat: 1.98g (3.05%), Saturated Fat: 1.15g (7.18%), Carbohydrates: 4.3g (1.43%), Net Carbohydrates: 4.22g (1.53%), Sugar: 3.35g (3.72%), Cholesterol: 5.73mg (1.91%), Sodium: 18.8mg (0.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.45g (0.9%), Vitamin C: 6.8mg (8.24%), Vitamin A: 102.07IU (2.04%), Folate: 4.6µg (1.15%), Vitamin B2: 0.02mg (1.13%)