



## Strawberry-Cream Cheese Biscuits

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



15

CALORIES



79 kcal

DESSERT

### Ingredients

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

### Equipment

baking sheet

oven

## Directions

Heat oven to 450F. 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:10.11, Inflammation Score:-1, Nutrition Score:0.92434781141903%

## 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: 79.3kcal (3.96%), Fat: 2.02g (3.1%), Saturated Fat: 1.15g (7.18%), Carbohydrates: 15.46g (5.15%), Net Carbohydrates: 15.38g (5.59%), Sugar: 14.52g (16.14%), Cholesterol: 5.73mg (1.91%), Sodium: 18.91mg (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%), Vitamin B2: 0.02mg (1.25%), Folate: 4.6µg (1.15%)