



## Biscotti with Raisinets

 Dairy Free

READY IN



45 min.

SERVINGS



20

CALORIES



72 kcal

DESSERT

## Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup chocolate-covered raisins (such as Raisinets)
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.1 teaspoon salt
- ☐ 3 tablespoons stick margarine softened
- ☐ 0.5 teaspoon vanilla extract

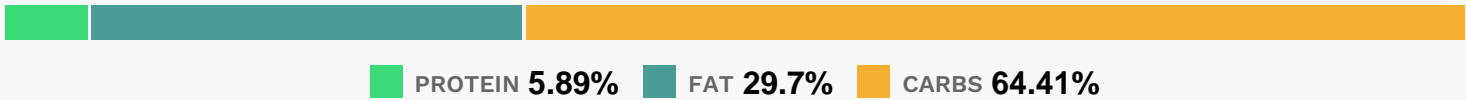
# Equipment

- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ measuring cup

# Directions

- ☐ Preheat oven to 35
- ☐ Beat the first 3 ingredients at medium speed of a mixer 4 minutes or until well-blended.
- ☐ Add egg, and beat well. Lightly spoon flour into a dry measuring cup; level with a knife.
- ☐ Combine flour, baking powder, and salt; gradually add to sugar mixture, beating until well-blended. Stir in chocolate-covered raisins.
- ☐ Turn dough out onto a lightly floured surface, and knead lightly 7 times. Shape dough into a 12-inch-long roll.
- ☐ Place roll on a baking sheet coated with cooking spray; flatten to 3/4-inch thickness.
- ☐ Bake at 350 for 25 minutes.
- ☐ Remove roll from baking sheet; cool 10 minutes on a wire rack.
- ☐ Cut roll diagonally into 20 (1/2-inch) slices.
- ☐ Place, cut sides down, on baking sheet. Reduce oven temperature to 32
- ☐ Bake 10 minutes; turn biscotti over, and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool).
- ☐ Remove from baking sheet; cool completely on wire rack.

# Nutrition Facts



# Properties

Glycemic Index:8.35, Glycemic Load:3.49, Inflammation Score:-1, Nutrition Score:1.4769565344019%

Nutrients (% of daily need)

Calories: 72.32kcal (3.62%), Fat: 2.42g (3.72%), Saturated Fat: 0.69g (4.31%), Carbohydrates: 11.8g (3.93%), Net Carbohydrates: 11.56g (4.2%), Sugar: 6.77g (7.53%), Cholesterol: 9.37mg (3.12%), Sodium: 57.38mg (2.49%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Protein: 1.08g (2.16%), Selenium: 3.01µg (4.3%), Vitamin B1: 0.05mg (3.48%), Folate: 12.87µg (3.22%), Manganese: 0.06mg (2.76%), Vitamin B2: 0.05mg (2.76%), Iron: 0.43mg (2.38%), Vitamin B3: 0.39mg (1.93%), Vitamin A: 94.89IU (1.9%), Phosphorus: 18.94mg (1.89%), Calcium: 18.34mg (1.83%), Copper: 0.02mg (1.09%)