



Cherry Almond Biscotti

 Vegetarian

READY IN



100 min.

SERVINGS



32

CALORIES



118 kcal

DESSERT

Ingredients

- ☐ 0.5 cup amaretto
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.8 cup blanched almonds and chopped
- ☐ 0.3 cup butter softened
- ☐ 1.8 cups cherries dried
- ☐ 1 eggs beaten
- ☐ 3 eggs
- ☐ 3 cups flour all-purpose

- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 3 tablespoons sugar white divided

Equipment

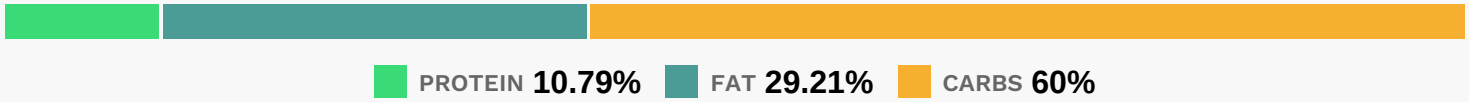
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ hand mixer

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Line 2 baking sheets with parchment paper.
- ☐ Stir dried cherries and amaretto liqueur together in a saucepan over medium heat until the amaretto comes to a simmer; drain, reserving 2 tablespoons of the liquid for later use.
- ☐ Sift flour, baking powder, and salt together onto a sheet of waxed paper. Beat butter with 1 cup sugar in a bowl with an electric mixer until light and fluffy, about 2 minutes. Beat 3 eggs into butter-sugar mixture, one at a time, blending in each egg before adding the next. Stir reserved cherry liquid and vanilla extract into the wet ingredients.
- ☐ Beat butter with 1 cup sugar in a bowl with an electric mixer until light and fluffy, about 2 minutes. Beat 3 eggs into butter-sugar mixture, one at a time, blending in each egg before adding the next. Stir reserved cherry liquid and vanilla extract into the wet ingredients.
- ☐ Stir flour mixture into the wet ingredients a little at a time to form a smooth dough. Gently fold cherries and almonds into dough. Turn the dough out onto a floured work surface, divide in half, and form each half into a log 12 inches long and 2 1/2 inches wide. Gently press the logs with your fingers to flatten to a thickness of 3/4 inch.
- ☐ Transfer loaves to the prepared baking sheets, brush with beaten egg, and sprinkle each with 1 1/2 tablespoon white sugar.
- ☐ Bake in the preheated oven until the loaves are golden brown, about 35 minutes.

- ☐
- Transfer loaves to wire racks and cool for 20 minutes. Use a sharp knife to slice each loaf on the diagonal into 16 pieces.
- ☐
- Transfer the biscotti to baking sheets. Reduce oven heat to 300 degrees F (150 degrees C).
- ☐
- Bake in the oven for 8 minutes; flip biscotti and bake until crisp and lightly browned, about 8 more minutes.

Nutrition Facts



Properties

Glycemic Index:8.97, Glycemic Load:7.32, Inflammation Score:-3, Nutrition Score:3.4682609173267%

Nutrients (% of daily need)

Calories: 118.14kcal (5.91%), Fat: 3.63g (5.58%), Saturated Fat: 1.22g (7.64%), Carbohydrates: 16.77g (5.59%), Net Carbohydrates: 15.54g (5.65%), Sugar: 5.96g (6.62%), Cholesterol: 24.27mg (8.09%), Sodium: 84.23mg (3.66%), Alcohol: 1.04g (100%), Alcohol %: 3.9% (100%), Protein: 3.02g (6.03%), Selenium: 5.79µg (8.27%), Manganese: 0.14mg (6.83%), Vitamin B1: 0.1mg (6.67%), Folate: 25.52µg (6.38%), Vitamin B2: 0.11mg (6.2%), Vitamin A: 309.55IU (6.19%), Vitamin E: 0.8mg (5.34%), Fiber: 1.23g (4.92%), Iron: 0.87mg (4.86%), Phosphorus: 43.78mg (4.38%), Vitamin B3: 0.81mg (4.03%), Calcium: 32.93mg (3.29%), Magnesium: 11.33mg (2.83%), Copper: 0.05mg (2.64%), Zinc: 0.24mg (1.62%), Vitamin B5: 0.15mg (1.47%), Potassium: 41.42mg (1.18%)