



Chocoholic Mint Truffle Kissed Biscotti

 Popular

READY IN



45 min.

SERVINGS



16

CALORIES



463 kcal

DESSERT

Ingredients

- ☐ 2.5 cups all purpose flour
- ☐ 1 Tablespoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1.5 cups chocolate chips
- ☐ 0.8 cup cocoa powder
- ☐ 3 eggs
- ☐ 1 cup granulated sugar
- ☐ 10 oz hersheys mint truffle kisses halved

- ☐ 0.3 teaspoon salt
- ☐ 16 servings sprinkles
- ☐ 1 teaspoon vanilla extract pure
- ☐ 1 cup chocolate chips white

Equipment

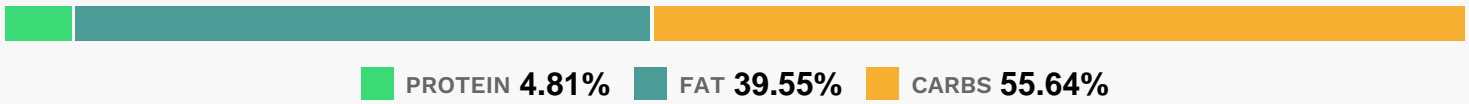
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ baking pan
- ☐ hand mixer
- ☐ broiler
- ☐ wax paper
- ☐ microwave
- ☐ serrated knife

Directions

- ☐ Preheat oven to 375 degrees F. In a stand or electric mixer cream the butter and sugar until light and fluffy.
- ☐ Add eggs and vanilla; beat until well combined, scraping sided to incorporate all ingredients.
- ☐ Place flour, cocoa, baking powder and salt into a large bowl.
- ☐ Add to wet ingredients following with the chocolate chips and kisses.
- ☐ Mix on low until just combined.
- ☐ Transfer to a large baking dish lined with a silpat liner or parchment paper. Form into a long log, approx 4 inches wide, press dough to about 1 inch in thickness.
- ☐ Bake for 30 minutes, remove from oven and cool for 15 minutes. With a serrated knife, carefully cut biscotti into slices on the bias about 1 inch thick.
- ☐ Place slices onto baking sheet and bake for an additional 15 minutes.

- ☐
- Remove and let cool completely, at least 20 minutes or until nice and crispy.Melt chocolate over a double broiler or carefully melt in microwave in 30 second intervals until smooth and melted. Dip tips or drizzle chocolate over entire surface of biscotti then sprinkle with sprinkles of choice.
- ☐
- Let chocolate harden on wax paper then enjoy with your favorite cup of hot chocolate!!

Nutrition Facts



Properties

Glycemic Index:22.32, Glycemic Load:24.35, Inflammation Score:-3, Nutrition Score:6.7173912554331%

Flavonoids

Catechin: 2.61mg, Catechin: 2.61mg, Catechin: 2.61mg, Catechin: 2.61mg Epicatechin: 7.92mg, Epicatechin: 7.92mg, Epicatechin: 7.92mg, Epicatechin: 7.92mg Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg

Nutrients (% of daily need)

Calories: 462.95kcal (23.15%), Fat: 21.27g (32.72%), Saturated Fat: 12.86g (80.37%), Carbohydrates: 67.32g (22.44%), Net Carbohydrates: 64.85g (23.58%), Sugar: 47.63g (52.92%), Cholesterol: 52.56mg (17.52%), Sodium: 199.2mg (8.66%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 9.27mg (3.09%), Protein: 5.83g (11.65%), Selenium: 10.38µg (14.83%), Manganese: 0.29mg (14.62%), Calcium: 126.76mg (12.68%), Vitamin B1: 0.17mg (11.15%), Vitamin B2: 0.18mg (10.63%), Phosphorus: 104.97mg (10.5%), Iron: 1.89mg (10.49%), Folate: 41.91µg (10.48%), Fiber: 2.47g (9.87%), Copper: 0.19mg (9.74%), Magnesium: 27.13mg (6.78%), Vitamin B3: 1.34mg (6.68%), Potassium: 176.43mg (5.04%), Vitamin A: 225.2IU (4.5%), Zinc: 0.61mg (4.06%), Vitamin B5: 0.3mg (2.99%), Vitamin E: 0.38mg (2.5%), Vitamin B12: 0.15µg (2.47%), Vitamin B6: 0.03mg (1.7%), Vitamin K: 1.7µg (1.62%), Vitamin D: 0.17µg (1.1%)