



Chocolate Cherry Biscotti

READY IN



75 min.

SERVINGS



36

CALORIES



114 kcal

DESSERT

Ingredients

- 2 teaspoons almond extract
- 2 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 0.5 cup candied cherries chopped
- 3 eggs
- 3 cups flour all-purpose
- 0.5 cup semi-sweet chocolate chips mini
- 0.5 cup chocolate white chopped
- 0.8 cup sugar white

Equipment

- bowl
- baking sheet
- oven
- microwave
- serrated knife

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a large cookie sheet.
- In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the almond extract.
- Combine the flour and baking powder; stir into the creamed mixture until just blended.
- Mix in candied cherries and mini chocolate chips.
- With lightly floured hands, shape dough into two 10 inch long loaves.
- Place rolls 5 inches apart on the prepared cookie sheet; flatten each to 3 inch width.
- Bake for 20 to 25 minutes, or until set and light golden brown. Cool 10 minutes. Using a serrated knife, cut loaves diagonally into 1/2 inch slices. Arrange slices cut side down on ungreased cookie sheets.
- Bake for 8 to 10 minutes, or until bottoms begin to brown. Turn, and bake an additional 5 minutes, or until browned and crisp. Cool completely. Melt white chocolate in the microwave, stirring every 20 to 30 seconds until smooth.
- Drizzle cookies with melted white chocolate. Store in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:9.92, Glycemic Load:9.47, Inflammation Score:-1, Nutrition Score:2.4513043661642%

Nutrients (% of daily need)

Calories: 113.84kcal (5.69%), Fat: 4.55g (7%), Saturated Fat: 2.64g (16.52%), Carbohydrates: 16.36g (5.45%), Net Carbohydrates: 15.86g (5.77%), Sugar: 7.3g (8.11%), Cholesterol: 20.95mg (6.98%), Sodium: 51.2mg (2.23%), Alcohol: 0.08g (100%), Alcohol %: 0.34% (100%), Protein: 1.83g (3.66%), Selenium: 5µg (7.14%), Vitamin B1: 0.09mg (5.69%), Manganese: 0.11mg (5.26%), Folate: 21.01µg (5.25%), Vitamin B2: 0.08mg (4.51%), Iron: 0.73mg (4.07%), Phosphorus: 33.69mg (3.37%), Vitamin B3: 0.65mg (3.27%), Copper: 0.05mg (2.48%), Calcium: 22.65mg (2.27%), Vitamin A: 100.35IU (2.01%), Fiber: 0.5g (2%), Magnesium: 7.38mg (1.84%), Zinc: 0.2mg (1.34%), Vitamin B5: 0.12mg (1.24%), Potassium: 36.44mg (1.04%)