



Chocolate-Chip Biscotti

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



59 kcal

DESSERT

Ingredients

- 0.8 teaspoon double-acting baking powder
- 1 eggs
- 1 egg white
- 1.3 cups flour all-purpose
- 0.5 cup semisweet chocolate mini-morsels
- 0.3 cup sugar
- 1 teaspoon vanilla extract
- 1 tablespoon water

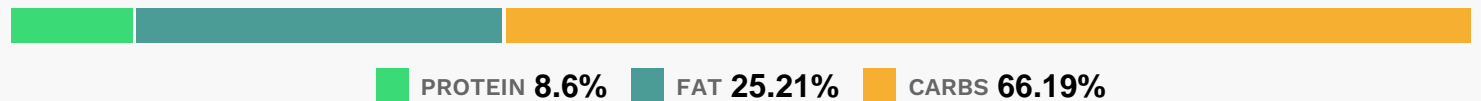
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Combine first 4 ingredients in a large bowl.
- Combine water and next 3 ingredients; add to flour mixture, stirring until well-blended (dough will be dry).
- Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times. Shape dough into a 16-inch-long roll.
- Place roll on a baking sheet coated with cooking spray, and flatten roll to 1-inch thickness.
- Bake at 350 for 25 minutes.
- Remove roll from baking sheet to a wire rack, and let cool 10 minutes.
- Cut roll diagonally into 24 (1/2-inch) slices, and place, cut sides down, on baking sheet. Reduce oven temperature to 325, and bake 10 minutes. Turn cookies over, and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool).
- Remove from baking sheet; let cool completely on wire rack.

Nutrition Facts



Properties

Glycemic Index:9.88, Glycemic Load:5.57, Inflammation Score:-1, Nutrition Score:1.7052173860695%

Nutrients (% of daily need)

Calories: 59.32kcal (2.97%), Fat: 1.65g (2.53%), Saturated Fat: 0.87g (5.44%), Carbohydrates: 9.72g (3.24%), Net Carbohydrates: 9.26g (3.37%), Sugar: 4.16g (4.63%), Cholesterol: 7.04mg (2.35%), Sodium: 18.5mg (0.8%), Alcohol: 0.06g (100%), Alcohol %: 0.43% (100%), Caffeine: 3.14mg (1.05%), Protein: 1.26g (2.53%), Selenium: 3.34µg (4.78%), Manganese: 0.09mg (4.69%), Vitamin B1: 0.05mg (3.54%), Iron: 0.58mg (3.23%), Folate: 12.83µg (3.21%), Vitamin

B2: 0.05mg (2.85%), Copper: 0.06mg (2.85%), Phosphorus: 23.08mg (2.31%), Vitamin B3: 0.42mg (2.09%),
Magnesium: 8.27mg (2.07%), Fiber: 0.47g (1.87%), Calcium: 11.76mg (1.18%), Zinc: 0.17mg (1.11%)