



Chocolate Chip Biscotti

 Dairy Free

READY IN



95 min.

SERVINGS



22

CALORIES



242 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup butter softened
- 1 eggs
- 0.3 cup flour all-purpose
- 0.5 cup hazelnuts toasted chopped
- 0.5 cup cranberries dried coarsely chopped
- 2 cups semi chocolate chips

Equipment

- bowl
- baking sheet
- oven
- wire rack
- microwave

Directions

- Heat oven to 350°F. In large bowl, stir cookie mix, butter, egg, flour, hazelnuts, cranberries and 1 1/2 cups chocolate chips until stiff dough forms. Shape half of dough at a time into 8x2 1/2-inch rectangle on ungreased cookie sheet.
- Bake 20 to 25 minutes or until golden brown. Cool on cookie sheet 15 minutes.
- Cut crosswise into 3/4-inch slices.
- Place slices, cut sides down, on cookie sheet.
- Bake 10 to 12 minutes, turning once, until crisp.
- Remove from cookie sheet to wire rack. Cool completely, about 20 minutes.
- In small microwavable bowl, microwave 1/2 cup chocolate chips on High 30 to 60 seconds; stir until smooth.
- Drizzle chocolate over one side of each biscotti.
- Let stand until chocolate is set.

Nutrition Facts



PROTEIN 4.35% **FAT 44.85%** **CARBS 50.8%**

Properties

Glycemic Index:4.09, Glycemic Load:0.81, Inflammation Score:-2, Nutrition Score:4.2095651963483%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg

0.07mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 241.72kcal (12.09%), Fat: 12.15g (18.69%), Saturated Fat: 4.37g (27.3%), Carbohydrates: 30.96g (10.32%),
Net Carbohydrates: 29.2g (10.62%), Sugar: 18.6g (20.67%), Cholesterol: 8.42mg (2.81%), Sodium: 101.5mg (4.41%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.07mg (4.69%), Protein: 2.65g (5.3%), Manganese: 0.4mg
(20.14%), Copper: 0.26mg (12.82%), Magnesium: 34.01mg (8.5%), Iron: 1.36mg (7.53%), Fiber: 1.76g (7.03%),
Phosphorus: 56.96mg (5.7%), Vitamin E: 0.69mg (4.61%), Selenium: 2.55µg (3.65%), Zinc: 0.54mg (3.59%),
Potassium: 118.4mg (3.38%), Vitamin B1: 0.05mg (3.26%), Vitamin A: 142.55IU (2.85%), Folate: 10.26µg (2.57%),
Vitamin B2: 0.04mg (2.17%), Vitamin B3: 0.38mg (1.89%), Vitamin K: 1.79µg (1.7%), Calcium: 15.87mg (1.59%),
Vitamin B6: 0.03mg (1.31%), Vitamin B5: 0.12mg (1.2%)