



Chocolate Chip Mandelbread

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



135 kcal

SIDE DISH

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 3 large eggs
- ☐ 3.8 cups flour all-purpose
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 0.5 teaspoon salt
- ☐ 6 ounce semisweet chocolate mini-morsels
- ☐ 2 cups sugar divided
- ☐ 1 teaspoon vanilla extract

☐ 1 cup vegetable oil

Equipment

☐ baking sheet

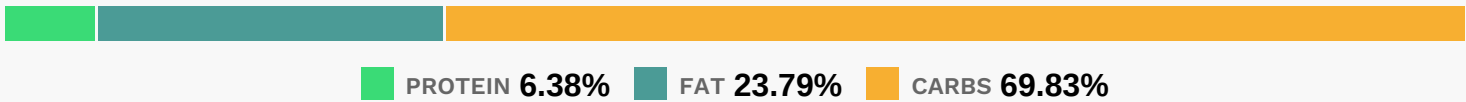
☐ oven

☐ hand mixer

Directions

- ☐ Beat 1 1/2 cups sugar and eggs at medium speed with an electric mixer until blended.
- ☐ Add oil and next 4 ingredients; beat until blended. Stir in mini-morsels.
- ☐ Divide dough in half; shape each portion into a 10- x 3-inch log on lightly greased baking sheets. (Dough will be sticky. Shape dough with floured hands, if necessary.)
- ☐ Bake at 350 for 25 to 30 minutes or until lightly browned. Cool slightly; cut diagonally into 3/4-inch-thick slices.
- ☐ Combine remaining 1/2 cup sugar and cinnamon; sprinkle over slices.
- ☐ Bake 5 more minutes; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:6.72, Glycemic Load:15, Inflammation Score:-1, Nutrition Score:3.1552174065424%

Nutrients (% of daily need)

Calories: 134.84kcal (6.74%), Fat: 3.58g (5.51%), Saturated Fat: 1.38g (8.6%), Carbohydrates: 23.65g (7.88%), Net Carbohydrates: 22.88g (8.32%), Sugar: 12.89g (14.32%), Cholesterol: 15.78mg (5.26%), Sodium: 62.63mg (2.72%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.06mg (1.35%), Protein: 2.16g (4.33%), Selenium: 6.16µg (8.8%), Manganese: 0.17mg (8.4%), Vitamin B1: 0.11mg (7.03%), Folate: 25.79µg (6.45%), Iron: 1.01mg (5.63%), Vitamin B2: 0.09mg (5.17%), Copper: 0.08mg (4.1%), Vitamin B3: 0.81mg (4.07%), Phosphorus: 39.53mg (3.95%), Fiber: 0.77g (3.1%), Magnesium: 11.8mg (2.95%), Vitamin K: 2.64µg (2.52%), Calcium: 21.25mg (2.13%), Zinc: 0.27mg (1.82%), Potassium: 47.27mg (1.35%), Vitamin B5: 0.14mg (1.35%), Vitamin E: 0.18mg (1.2%)