



Chocolate-Peppermint Biscotti

 Dairy Free

READY IN



90 min.

SERVINGS



3

CALORIES



1488 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 cup butter softened
- 3 eggs
- 3 cups flour all-purpose
- 0.5 cup peppermint candies hard crushed
- 3 servings peppermint candies hard crushed
- 0.5 teaspoon peppermint extract
- 0.5 teaspoon salt

- 0.5 cup semisweet chocolate chips miniature
- 3 servings semi chocolate chips
- 1.3 cups sugar

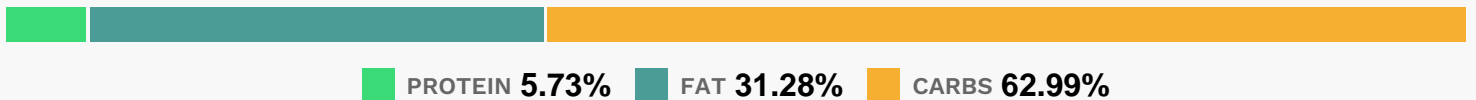
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350F. Lightly grease cookie sheet.
- Mix sugar, butter, peppermint extract and eggs in large bowl with spoon until blended. Stir in flour, baking powder and salt. Stir in 1/2 cup candies and 1/2 cup chocolate chips (dough will be stiff). Divide dough in half. Shape each half into 10x2-inch rectangle on cookie sheet.
- Bake 30 to 35 minutes or until light golden brown. Cool on cookie sheet 15 minutes.
- Cut crosswise into 1/2-inch slices.
- Place slices, cut sides down, on cookie sheet.
- Bake about 15 minutes or until light brown and crisp. Immediately remove from cookie sheet to wire rack.
- Melt chocolate chips over low heat, stirring occasionally. Dip half of each biscotti into melted chocolate; sprinkle with crushed candies. Cool completely on waxed paper.

Nutrition Facts



Properties

Glycemic Index:125.7, Glycemic Load:150.83, Inflammation Score:-9, Nutrition Score:29.676956014789%

Nutrients (% of daily need)

Calories: 1487.69kcal (74.38%), Fat: 51.64g (79.45%), Saturated Fat: 16.8g (104.98%), Carbohydrates: 233.98g (77.99%), Net Carbohydrates: 227.36g (82.68%), Sugar: 123.96g (137.73%), Cholesterol: 166.11mg (55.37%), Sodium: 955.65mg (41.55%), Alcohol: 0.23g (100%), Alcohol %: 0.08% (100%), Caffeine: 34.77mg (11.59%), Protein: 21.27g (42.54%), Selenium: 59.82µg (85.45%), Manganese: 1.41mg (70.34%), Vitamin B1: 1.02mg (67.71%), Folate: 249.81µg (62.45%), Iron: 9.32mg (51.78%), Vitamin B2: 0.87mg (51.17%), Vitamin B3: 7.76mg (38.82%), Phosphorus: 365.2mg (36.52%), Copper: 0.72mg (36.17%), Vitamin A: 1611.11IU (32.22%), Fiber: 6.61g (26.45%), Magnesium: 105.52mg (26.38%), Zinc: 2.52mg (16.83%), Calcium: 159.36mg (15.94%), Vitamin B5: 1.38mg (13.75%), Vitamin E: 1.95mg (12.99%), Potassium: 442.72mg (12.65%), Vitamin B12: 0.5µg (8.37%), Vitamin B6: 0.15mg (7.36%), Vitamin D: 0.88µg (5.87%), Vitamin K: 3.42µg (3.26%)