



Chocolate-Peppermint Biscotti

 Dairy Free

READY IN



90 min.

SERVINGS



3

CALORIES



1481 kcal

DESSERT

Ingredients

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

- 0.5 cup semisweet chocolate chips miniature
- 1 serving semi chocolate chips
- 1 serving peppermint candies hard crushed

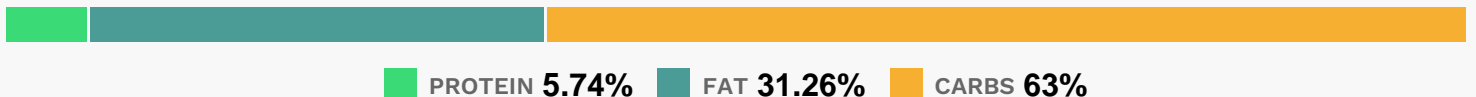
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350°F. 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:150.38, Inflammation Score:-9, Nutrition Score:29.576087074435%

Nutrients (% of daily need)

Calories: 1481.13kcal (74.06%), Fat: 51.38g (79.05%), Saturated Fat: 16.65g (104.06%), Carbohydrates: 233g (77.67%), Net Carbohydrates: 226.44g (82.34%), Sugar: 123.26g (136.96%), Cholesterol: 166.07mg (55.36%), Sodium: 955.59mg (41.55%), Alcohol: 0.23g (100%), Alcohol %: 0.08% (100%), Caffeine: 34.2mg (11.4%), Protein: 21.23g (42.46%), Selenium: 59.76µg (85.37%), Manganese: 1.4mg (69.9%), Vitamin B1: 1.02mg (67.7%), Folate: 249.81µg (62.45%), Iron: 9.28mg (51.55%), Vitamin B2: 0.87mg (51.15%), Vitamin B3: 7.76mg (38.79%), Phosphorus: 363.46mg (36.35%), Copper: 0.72mg (35.75%), Vitamin A: 1610.78IU (32.22%), Fiber: 6.56g (26.24%), Magnesium: 104.35mg (26.09%), Zinc: 2.51mg (16.71%), Calcium: 158.94mg (15.89%), Vitamin B5: 1.37mg (13.73%), Vitamin E: 1.94mg (12.96%), Potassium: 438.94mg (12.54%), Vitamin B12: 0.5µg (8.35%), Vitamin B6: 0.15mg (7.34%), Vitamin D: 0.88µg (5.87%), Vitamin K: 3.37µg (3.21%)