



Cookie Biscotti Sticks

 Gluten Free

READY IN



37 min.

SERVINGS



100

CALORIES



89 kcal

DESSERT

Ingredients

- 1 cup firmly brown sugar light packed
- 0.7 cup butter
- 1 cup butterscotch morsels
- 0.3 cup plus light
- 0.3 cup creamy peanut butter
- 0.5 cup creamy peanut butter
- 3.5 cups regular oats uncooked
- 0.5 cup peanuts coarsely chopped

- 12 oz semisweet chocolate morsels
- 2 tablespoons shortening
- 1 teaspoon vanilla extract

Equipment

- frying pan
- sauce pan
- oven
- wire rack
- plastic wrap
- aluminum foil
- chefs knife

Directions

- Stir together brown sugar, butter, and corn syrup in a large saucepan; cook over medium heat until sugar dissolves and butter melts.
- Remove from heat. Stir in 1/4 cup peanut butter and vanilla. Gently stir in oats. Press into bottom of an ungreased 13" x 9" pan lined with aluminum foil.
- Bake at 375 for 20 to 22 minutes or until browned.
- Melt together chocolate morsels, butterscotch morsels, and shortening in a saucepan over medium heat, stirring until smooth; stir in 1/2 cup peanut butter.
- Spread over baked cookie crust; sprinkle with peanuts.
- Let cool in pan on a wire rack 20 minutes. Cover and chill 2 to 3 hours or until firm. (Or pop them in the freezer to speed cooling. Just be sure to let them stand 5 minutes at room temperature before cutting.)
- Lift uncut cookies out of pan using foil as handles.
- Cut crosswise into approximately 1"-thick sticks using a large chef's knife. Wrap in cellophane bags or plastic wrap for gift giving.

Nutrition Facts



■ PROTEIN 5.75% ■ FAT 52.87% ■ CARBS 41.38%

Properties

Glycemic Index:2.11, Glycemic Load:2.21, Inflammation Score:-1, Nutrition Score:1.8426086909097%

Nutrients (% of daily need)

Calories: 88.55kcal (4.43%), Fat: 5.31g (8.17%), Saturated Fat: 2.7g (16.85%), Carbohydrates: 9.36g (3.12%), Net Carbohydrates: 8.64g (3.14%), Sugar: 6.56g (7.29%), Cholesterol: 3.46mg (1.15%), Sodium: 22.9mg (1%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 1.3g (2.6%), Manganese: 0.2mg (9.86%), Magnesium: 14.96mg (3.74%), Copper: 0.07mg (3.47%), Phosphorus: 31.38mg (3.14%), Fiber: 0.72g (2.88%), Iron: 0.42mg (2.31%), Vitamin B3: 0.44mg (2.19%), Selenium: 1.33µg (1.9%), Vitamin E: 0.28mg (1.88%), Zinc: 0.27mg (1.78%), Vitamin B1: 0.02mg (1.53%), Potassium: 51.45mg (1.47%), Folate: 4.43µg (1.11%)