



## Cookie Biscotti Sticks

 Gluten Free

READY IN



180 min.

SERVINGS



12

CALORIES



640 kcal

DESSERT

### Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 0.7 cup butter
- ☐ 0.3 cup plus light
- ☐ 0.8 cup creamy peanut butter
- ☐ 1 teaspoon vanilla
- ☐ 3.5 cups oats
- ☐ 12 oz semi chocolate chips (2 cups)
- ☐ 6 oz butterscotch chips

- ☐ 2 tablespoons shortening
- ☐ 0.5 cup peanuts coarsely chopped

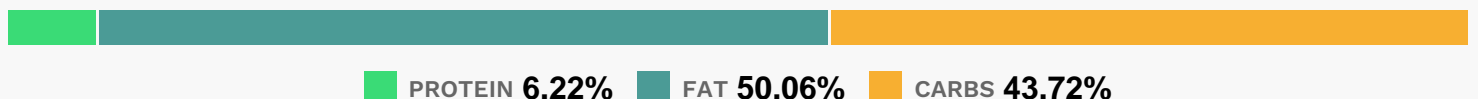
## Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ aluminum foil

## Directions

- ☐ Heat oven to 375°F. Line 13x9-inch pan with foil, leaving foil overhanging at 2 opposite sides of pan.
- ☐ In 3-quart saucepan, stir together brown sugar, butter and corn syrup; cook over medium heat until sugar is dissolved and butter is melted.
- ☐ Remove from heat. Stir in 1/4 cup of the peanut butter and the vanilla. Gently stir in oats. Press in bottom of pan.
- ☐ Bake 20 to 22 minutes or until browned.
- ☐ In 2-quart saucepan, heat chocolate chips, butterscotch chips and shortening over medium heat, stirring constantly, until melted and smooth.
- ☐ Remove from heat. Stir in remaining 1/2 cup peanut butter.
- ☐ Spread mixture over baked cookie crust; sprinkle with peanuts. Cool in pan on cooling rack 20 minutes.
- ☐ Cover; refrigerate 2 to 3 hours or until firm. (Or place in freezer to speed cooling, then let stand 5 minutes at room temperature before cutting.) Use foil to lift out of pan.
- ☐ Cut crosswise into approximately 1-inch-wide sticks, using large chef's knife.

## Nutrition Facts



## Properties

Glycemic Index:11.44, Glycemic Load:6.94, Inflammation Score:-6, Nutrition Score:14.988260911859%

## Nutrients (% of daily need)

Calories: 640.15kcal (32.01%), Fat: 36.5g (56.16%), Saturated Fat: 15.91g (99.43%), Carbohydrates: 71.73g (23.91%), Net Carbohydrates: 65.73g (23.9%), Sugar: 47.03g (52.26%), Cholesterol: 30.09mg (10.03%), Sodium: 220.93mg (9.61%), Alcohol: 0.11g (100%), Alcohol %: 0.11% (100%), Caffeine: 24.38mg (8.13%), Protein: 10.21g (20.42%), Manganese: 1.64mg (82.19%), Magnesium: 123.23mg (30.81%), Copper: 0.58mg (28.89%), Phosphorus: 252.86mg (25.29%), Fiber: 6.01g (24.03%), Iron: 3.45mg (19.16%), Vitamin B3: 3.64mg (18.21%), Selenium: 10.8µg (15.42%), Zinc: 2.21mg (14.75%), Vitamin E: 2.17mg (14.48%), Vitamin B1: 0.19mg (12.54%), Potassium: 410.95mg (11.74%), Folate: 36.6µg (9.15%), Vitamin A: 343.5IU (6.87%), Vitamin B5: 0.68mg (6.82%), Vitamin B6: 0.13mg (6.7%), Calcium: 64.02mg (6.4%), Vitamin B2: 0.1mg (5.67%), Vitamin K: 4.62µg (4.4%), Vitamin B12: 0.07µg (1.21%)