



Cranberry-Chocolate Chip Biscotti

 Dairy Free

READY IN



45 min.

SERVINGS



30

CALORIES



97 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup cranberries dried
- ☐ 3 large eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 0.1 teaspoon salt
- ☐ 0.3 cup semi chocolate chips
- ☐ 1 cup sugar

- ☐ 1 teaspoon vanilla extract
- ☐ 1 tablespoon vegetable oil

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350
- ☐ Lightly spoon flour into dry measuring cups, and level with a knife.
- ☐ Combine the flour and the next 5 ingredients (flour through salt) in a large bowl.
- ☐ Combine oil, extracts, and eggs; add to flour mixture, stirring until well-blended (dough will be dry and crumbly). Turn the dough out onto a lightly floured surface; knead lightly 7 to 8 times. Divide the dough in half. Shape each portion into an 8-inch-long roll.
- ☐ Place rolls 6 inches apart on a baking sheet coated with cooking spray; flatten each roll to 1-inch thickness.
- ☐ Bake at 350 for 35 minutes.
- ☐ Remove rolls from baking sheet; cool 10 minutes on a wire rack.
- ☐ Cut each roll diagonally into 15 (1/2-inch) slices.
- ☐ Place the slices, cut sides down, on baking sheet. Reduce oven temperature to 325, and bake for 10 minutes. Turn cookies over; bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool).
- ☐ Remove from baking sheet; cool completely on wire rack.

Nutrition Facts



 PROTEIN **7.96%**  FAT **17.1%**  CARBS **74.94%**

Properties

Glycemic Index:7.9, Glycemic Load:11.05, Inflammation Score:-1, Nutrition Score:2.5604347819867%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 97.24kcal (4.86%), Fat: 1.85g (2.85%), Saturated Fat: 0.69g (4.29%), Carbohydrates: 18.25g (6.08%), Net Carbohydrates: 17.67g (6.43%), Sugar: 8.94g (9.93%), Cholesterol: 18.72mg (6.24%), Sodium: 45.68mg (1.99%), Alcohol: 0.09g (100%), Alcohol %: 0.41% (100%), Protein: 1.94g (3.88%), Selenium: 5.64µg (8.06%), Vitamin B1: 0.09mg (6.19%), Folate: 23.32µg (5.83%), Manganese: 0.11mg (5.62%), Vitamin B2: 0.08mg (4.85%), Iron: 0.79mg (4.37%), Vitamin B3: 0.71mg (3.55%), Phosphorus: 33.5mg (3.35%), Copper: 0.05mg (2.35%), Fiber: 0.58g (2.31%), Calcium: 21.71mg (2.17%), Magnesium: 6.83mg (1.71%), Vitamin B5: 0.14mg (1.37%), Zinc: 0.2mg (1.34%), Vitamin K: 1.18µg (1.12%)