



Cranberry-Pistachio Biscotti

 Dairy Free

READY IN



210 min.

SERVINGS



40

CALORIES



90 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 box pistachio pudding mix instant (4-serving size)
- ☐ 0.3 cup flour all-purpose
- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 0.5 cup pistachios salted finely chopped
- ☐ 0.5 cup cranberries dried
- ☐ 2 tablespoons powdered sugar

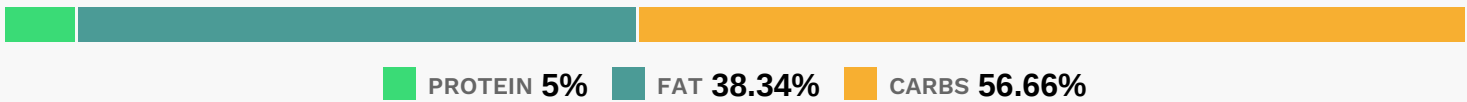
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ sieve
- ☐ cutting board

Directions

- ☐ Heat oven to 375°F. In large bowl, stir together cookie mix, pudding mix and flour. Stir in melted butter and eggs until soft dough forms. Stir in pistachios and cranberries. Divide dough in half. On each of 2 ungreased cookie sheets, shape half of dough into 15x2-inch log.
- ☐ Bake 18 to 20 minutes or until golden brown. Cool on cookie sheets 20 minutes. Reduce oven temperature to 250°F.
- ☐ Place logs on cutting board.
- ☐ Cut crosswise into 3/4-inch slices.
- ☐ Place slices cut sides down on ungreased cookie sheets.
- ☐ Bake 40 minutes, turning once. Immediately remove from cookie sheets to cooling racks. Cool 10 minutes. With small, fine strainer, lightly sprinkle powdered sugar over tops of cookies. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.33, Glycemic Load:0.48, Inflammation Score:-1, Nutrition Score:0.92739130653765%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg

Epigallocatechin 3–gallate: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg
Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 90.08kcal (4.5%), Fat: 3.89g (5.98%), Saturated Fat: 0.63g (3.94%), Carbohydrates: 12.92g (4.31%), Net
Carbohydrates: 12.66g (4.6%), Sugar: 7.4g (8.22%), Cholesterol: 8.18mg (2.73%), Sodium: 65.79mg (2.86%), Alcohol:
Og (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.28%), Vitamin A: 119.76IU (2.4%), Vitamin B1: 0.03mg (1.89%),
Vitamin B6: 0.03mg (1.55%), Selenium: 1.06µg (1.51%), Manganese: 0.03mg (1.42%), Phosphorus: 13.68mg (1.37%),
Folate: 5.26µg (1.32%), Vitamin B2: 0.02mg (1.3%), Vitamin E: 0.18mg (1.19%), Copper: 0.02mg (1.19%), Fiber: 0.26g
(1.04%), Iron: 0.19mg (1.03%)