



Double Chocolate Biscotti

READY IN



80 min.

SERVINGS



36

CALORIES



103 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 2 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.8 cup semi chocolate chips
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 4 ounce chocolate white chopped
- ☐ 0.7 cup sugar white

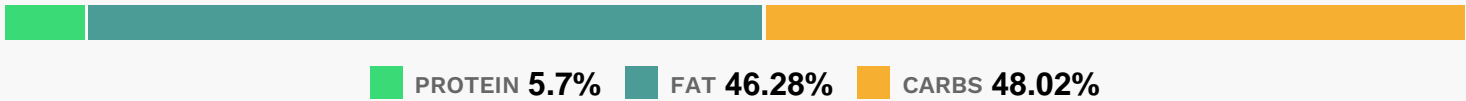
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ In a large mixing bowl, cream butter and sugar with an electric mixer until light and fluffy. Gradually beat in cocoa and baking powder. Beat for 2 minutes. Beat in the eggs one at a time. Stir in flour by hand.
- ☐ Mix in white chocolate and chocolate chips. Cover dough, and chill for about 10 minutes.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Divide dough into two parts, and roll each part into a 9 inch long log.
- ☐ Place logs on lightly greased cookie sheet, about 4 inches apart. Flatten slightly.
- ☐ Bake for 20 to 25 minutes, or until toothpick inserted in center comes out clean. Cool on cookie sheet for 5 minutes, then carefully transfer to a wire rack to cool for one hour.
- ☐ Cut each loaf into 1/2 inch wide diagonal slices.
- ☐ Place slices on an ungreased cookie sheet, and bake at 325 degrees F (165 degrees C) for 9 minutes. Turn cookies over, and bake for 7 to 9 minutes. Cool completely, then store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:9.92, Glycemic Load:7.3, Inflammation Score:-1, Nutrition Score:2.2604347980865%

Flavonoids

Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 102.65kcal (5.13%), Fat: 5.39g (8.29%), Saturated Fat: 3.19g (19.95%), Carbohydrates: 12.58g (4.19%), Net Carbohydrates: 11.89g (4.32%), Sugar: 6.97g (7.74%), Cholesterol: 16.76mg (5.59%), Sodium: 50.79mg (2.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.6mg (1.53%), Protein: 1.49g (2.99%), Manganese: 0.12mg (5.76%), Selenium: 3.41µg (4.87%), Copper: 0.08mg (4.11%), Iron: 0.68mg (3.77%), Phosphorus: 36.71mg (3.67%), Vitamin B1: 0.05mg (3.5%), Vitamin B2: 0.06mg (3.24%), Folate: 12.77µg (3.19%), Magnesium: 11.71mg (2.93%), Fiber: 0.69g (2.77%), Calcium: 25.49mg (2.55%), Vitamin B3: 0.43mg (2.15%), Vitamin A: 94.81IU (1.9%), Zinc: 0.24mg (1.6%), Potassium: 50.1mg (1.43%), Vitamin E: 0.16mg (1.04%)