



Double Ginger Biscotti

READY IN



85 min.

SERVINGS



44

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 6 oz chocolate white chopped
- ☐ 2 tablespoons butter softened
- ☐ 1 box duncan hines classic decadent cake mix
- ☐ 1 tablespoon candied ginger chopped
- ☐ 0.3 cup flour all-purpose
- ☐ 0.3 cup water

Equipment

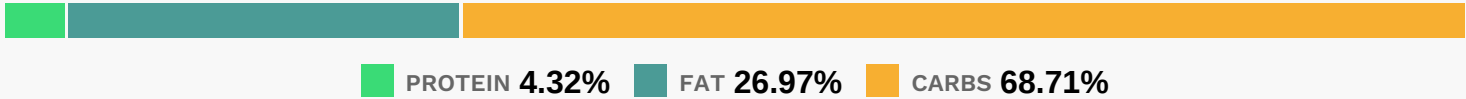
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ microwave

Directions

- ☐ Heat oven to 350F. Spray cookie sheet with cooking spray. Make cake and cookie mix as directed on box for gingersnaps, using 1/4 cup flour, 2 tablespoons butter and 1/4 cup water. Stir in ginger. Divide dough in half. Shape each half into 11x5-inch rectangle on cookie sheet.
- ☐ Bake 30 minutes or until light golden brown. Cool on cookie sheet 10 minutes.
- ☐ Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.
- ☐ Bake about 15 minutes, turning once, until crisp and light brown. Immediately remove from cookie sheet to cooling rack. Cool completely.
- ☐ In small microwavable bowl, microwave white chocolate uncovered on High 1 minute to 1 minute 30 seconds, stirring once, until softened and chocolate can be stirred smooth. Dip one end of each cookie about halfway into white chocolate.
- ☐ Place on waxed paper until set.

Nutrition Facts



Properties

Glycemic Index:3.3, Glycemic Load:1.99, Inflammation Score:-1, Nutrition Score:1.2308695635394%

Nutrients (% of daily need)

Calories: 72.44kcal (3.62%), Fat: 2.19g (3.37%), Saturated Fat: 1.09g (6.79%), Carbohydrates: 12.57g (4.19%), Net Carbohydrates: 12.42g (4.52%), Sugar: 7.4g (8.22%), Cholesterol: 0.81mg (0.27%), Sodium: 91.02mg (3.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.79g (1.58%), Phosphorus: 47.31mg (4.73%), Calcium: 33.76mg (3.38%), Folate: 9.8µg (2.45%), Vitamin B2: 0.04mg (2.36%), Vitamin B1: 0.03mg (2.24%), Selenium: 1.43µg (2.04%), Vitamin B3: 0.35mg (1.76%), Iron: 0.27mg (1.51%), Manganese: 0.03mg (1.46%), Vitamin E: 0.16mg (1.06%)