



Dried Cranberry and White Chocolate Biscotti

READY IN



45 min.

SERVINGS



28

CALORIES



168 kcal

DESSERT

Ingredients

- ☐ 2.5 cups flour
- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 6 ounces cranberries dried
- ☐ 1 egg whites
- ☐ 2 large eggs
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)

- ☐ 6 ounces chocolate chips white chopped (such as Lindt or Baker's)

Equipment

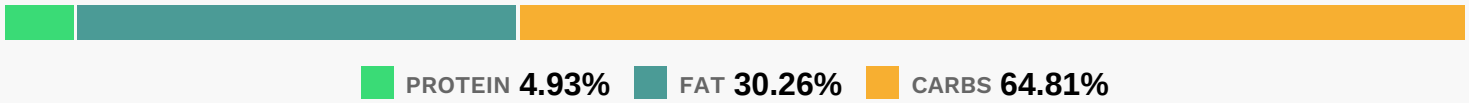
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Preheat oven to 350°F. Line heavy large baking sheet with parchment paper.
- ☐ Combine 2 1/2 cups flour, 1 teaspoon baking powder and 1/2 teaspoon salt in medium bowl; whisk to blend. Using electric mixer, beat sugar, butter, 2 eggs and almond extract in large bowl until well blended.
- ☐ Mix in flour mixture, then dried cranberries. Divide dough in half. Using floured hands, shape each piece into 2 1/2-inch-wide, 9 1/2-inch-long, 1-inch-high log.
- ☐ Transfer both logs to prepared baking sheet, spacing evenly.
- ☐ Whisk egg white in small bowl until foamy; brush egg white glaze on top and sides of each log.
- ☐ Bake logs until golden brown (logs will spread), about 35 minutes. Cool completely on sheet on rack. Maintain oven temperature.
- ☐ Transfer logs to work surface. Discard parchment. Using serrated knife, cut logs on diagonal into 1/2-inch-wide slices. Arrange slices, cut side down, on same sheet.
- ☐ Bake 10 minutes; turn biscotti over.
- ☐ Bake until just beginning to color, about 5 minutes.
- ☐ Transfer biscotti to rack.
- ☐ Stir chocolate in top of double boiler over simmering water until smooth.
- ☐ Remove from over water. Using fork, drizzle chocolate over biscotti.

Let stand until chocolate sets, about 30 minutes. (Can be made 1 week ahead. Freeze in airtight container. Thaw at room temperature.)

Nutrition Facts



Properties

Glycemic Index:10.97, Glycemic Load:16.19, Inflammation Score:-1, Nutrition Score:2.6721739193991%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 168.34kcal (8.42%), Fat: 5.79g (8.91%), Saturated Fat: 3.4g (21.22%), Carbohydrates: 27.9g (9.3%), Net Carbohydrates: 27.26g (9.91%), Sugar: 18.75g (20.83%), Cholesterol: 23.28mg (7.76%), Sodium: 70.07mg (3.05%), Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Protein: 2.12g (4.24%), Selenium: 5.51µg (7.87%), Vitamin B1: 0.09mg (6.26%), Vitamin B2: 0.1mg (5.79%), Folate: 22.69µg (5.67%), Manganese: 0.09mg (4.73%), Vitamin B3: 0.74mg (3.72%), Iron: 0.64mg (3.57%), Phosphorus: 34.57mg (3.46%), Calcium: 25.89mg (2.59%), Fiber: 0.64g (2.54%), Vitamin A: 122.41IU (2.45%), Vitamin E: 0.32mg (2.16%), Vitamin B5: 0.16mg (1.6%), Copper: 0.03mg (1.39%), Vitamin K: 1.34µg (1.28%), Vitamin B12: 0.07µg (1.23%), Zinc: 0.18mg (1.2%), Potassium: 40.3mg (1.15%), Magnesium: 4.1mg (1.03%)