



## Double Ginger Biscotti

READY IN



85 min.

SERVINGS



44

CALORIES



61 kcal

DESSERT

### Ingredients

- 14.5 oz betty limited edition gingerbread cookie mix
- 0.3 cup flour all-purpose
- 2 tablespoons butter softened
- 0.3 cup water
- 1 tablespoon candied ginger chopped
- 6 oz chocolate white chopped

### Equipment

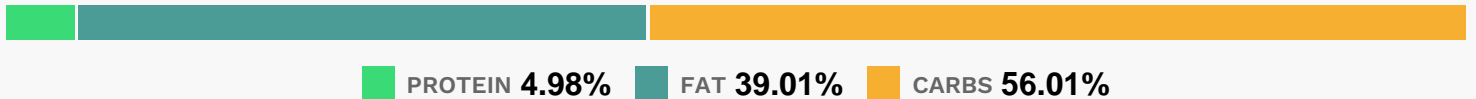
- bowl

- baking sheet
- oven
- wire rack
- microwave

## Directions

- Heat oven to 350°F. 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:5.5156520281149%

## Nutrients (% of daily need)

Calories: 60.68kcal (3.03%), Fat: 2.94g (4.52%), Saturated Fat: 1.47g (9.17%), Carbohydrates: 9.49g (3.16%), Net Carbohydrates: 8.08g (2.94%), Sugar: 3.18g (3.53%), Cholesterol: 0.81mg (0.27%), Sodium: 14.45mg (0.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.84g (1.69%), Manganese: 1.49mg (74.27%), Iron: 1.88mg (10.46%), Calcium: 71.75mg (7.17%), Fiber: 1.41g (5.64%), Magnesium: 13.36mg (3.34%), Vitamin K: 3.01µg (2.86%), Vitamin C: 2.21mg (2.67%), Copper: 0.05mg (2.44%), Potassium: 74.02mg (2.11%), Vitamin B6: 0.04mg (2%), Phosphorus: 18.74mg (1.87%), Selenium: 1.28µg (1.83%), Zinc: 0.26mg (1.7%), Vitamin B2: 0.03mg (1.61%), Vitamin E: 0.24mg (1.58%), Vitamin B3: 0.28mg (1.4%), Vitamin B1: 0.02mg (1.35%)