



Ginger-Chocolate Chip Biscotti

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 2 tablespoons crystallized ginger chopped
- ☐ 1 large egg white
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves

- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup semisweet chocolate minichips
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350
- ☐ Combine vanilla, eggs, and egg white in a large bowl; stir with a whisk. Lightly spoon flour into dry measuring cups, and level with a knife.
- ☐ Combine the flour and next 6 ingredients (flour through cloves) in a medium bowl.
- ☐ Add flour mixture, chocolate minichips, and crystallized ginger to egg mixture; stir mixture until well-blended. Divide dough in half, and turn out onto a baking sheet coated with cooking spray. Shape each portion of dough into a 12-inch-long roll; flatten to 1/2-inch thickness.
- ☐ Bake at 350 for 25 minutes.
- ☐ Remove rolls from baking sheet; cool rolls for 10 minutes on a wire rack.
- ☐ Cut each roll diagonally into 18 (1/2-inch) slices.
- ☐ Place slices, cut sides down, on baking sheet.
- ☐ Bake at 350 for 10 minutes. Turn cookies over; bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool).
- ☐ Remove from baking sheet; cool completely on wire racks.

Nutrition Facts



 **PROTEIN 7.58%**  **FAT 20.05%**  **CARBS 72.37%**

Properties

Glycemic Index:6.72, Glycemic Load:7.73, Inflammation Score:-1, Nutrition Score:1.8186956553356%

Nutrients (% of daily need)

Calories: 72.45kcal (3.62%), Fat: 1.61g (2.48%), Saturated Fat: 0.82g (5.14%), Carbohydrates: 13.1g (4.37%), Net Carbohydrates: 12.62g (4.59%), Sugar: 7.22g (8.03%), Cholesterol: 10.53mg (3.51%), Sodium: 59.51mg (2.59%), Alcohol: 0.04g (100%), Alcohol %: 0.24% (100%), Protein: 1.37g (2.74%), Manganese: 0.11mg (5.52%), Selenium: 3.7µg (5.29%), Vitamin B1: 0.06mg (3.78%), Folate: 14.06µg (3.51%), Iron: 0.59mg (3.3%), Vitamin B2: 0.05mg (3.17%), Copper: 0.05mg (2.7%), Phosphorus: 22.95mg (2.3%), Vitamin B3: 0.44mg (2.21%), Magnesium: 7.84mg (1.96%), Fiber: 0.48g (1.94%), Zinc: 0.17mg (1.16%)