



Ginger-Molasses Biscotti

 Dairy Free

READY IN



15 min.

SERVINGS



15

CALORIES



178 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons bourbon
- ☐ 16.5 oz chocolate chip cookie dough refrigerated
- ☐ 0.3 cup crystallized ginger chopped
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 2 tablespoons blackstrap molasses
- ☐ 2 teaspoons sugar

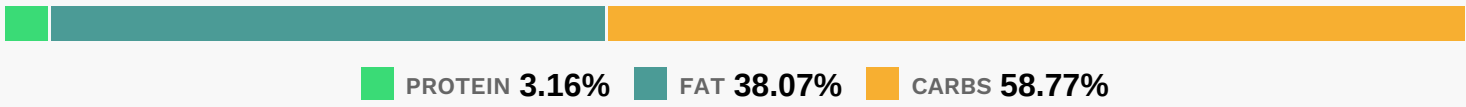
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ baking pan
- ☐ serrated knife

Directions

- ☐ Tear cookie dough into pieces in a large bowl. Stir in next 5 ingredients until well combined.
- ☐ Press onto bottom of a lightly greased 1-qt. baking dish.
- ☐ Sprinkle evenly with turbinado sugar.
- ☐ Bake at 350 for 40 minutes or until a wooden pick inserted in center comes out clean. Cool in baking dish on a wire rack 20 minutes.
- ☐ Remove from baking dish to wire rack, and cool 10 more minutes. Reduce oven temperature to 30
- ☐ Cut cookie into 14 (3/4-inch-wide) strips with a serrated knife using a gentle sawing motion.
- ☐ Place strips on a baking sheet.
- ☐ Bake at 300 for 18 minutes on each side.
- ☐ Remove to wire racks, and let cool 15 minutes or until completely cool.
- ☐ *2 tsp. granulated sugar may be substituted.
- ☐ Note: For testing purposes only, we used Pillsbury Create 'n
- ☐ Bake Chocolate Chip refrigerated cookie dough.

Nutrition Facts



Properties

Glycemic Index:12.18, Glycemic Load:10.73, Inflammation Score:-1, Nutrition Score:1.7717391355368%

Nutrients (% of daily need)

Calories: 178.21kcal (8.91%), Fat: 7.53g (11.59%), Saturated Fat: 3g (18.77%), Carbohydrates: 26.16g (8.72%), Net Carbohydrates: 25.24g (9.18%), Sugar: 14.99g (16.66%), Cholesterol: 2.49mg (0.83%), Sodium: 113.44mg (4.93%), Alcohol: 0.17g (100%), Alcohol %: 0.56% (100%), Protein: 1.41g (2.82%), Vitamin B1: 0.1mg (6.94%), Folate: 20.92µg (5.23%), Magnesium: 16.86mg (4.21%), Fiber: 0.92g (3.66%), Vitamin B2: 0.06mg (3.31%), Vitamin B3: 0.65mg (3.25%), Iron: 0.51mg (2.83%), Potassium: 96.26mg (2.75%), Manganese: 0.05mg (2.69%), Phosphorus: 16.25mg (1.62%), Zinc: 0.17mg (1.11%)