

Granola Biscotti

 Vegetarian

READY IN



62 min.

SERVINGS



18

CALORIES



90 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 3 tablespoons butter
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup granola without raisins low-fat (such as Kellogg's)
- ☐ 0.1 teaspoon salt

☐ 0.5 cup sugar

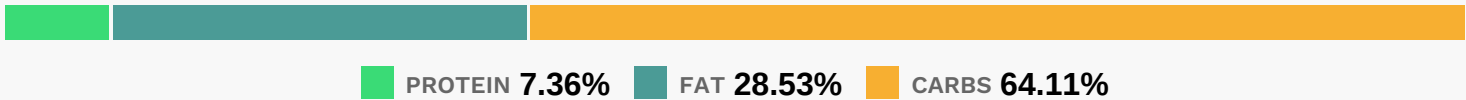
Equipment

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

Directions

- ☐ Preheat oven to 32
- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking powder, baking soda, and salt in a large bowl; stir with a whisk. Beat butter, sugar, almond extract, and egg with a mixer at medium speed until blended.
- ☐ Add flour mixture and granola; beat until well blended.
- ☐ Turn dough out onto a baking sheet coated with cooking spray. Shape dough into an 11-inch-long roll; pat to 1-inch thickness.
- ☐ Bake at 325 for 30 minutes.
- ☐ Place baking sheet on a wire rack to cool 10 minutes.
- ☐ Remove roll from baking sheet; cut roll diagonally into 18 (1/2- inch) slices.
- ☐ Place slices, cut sides up, on baking sheet.
- ☐ Bake at 325 for 10 minutes.
- ☐ Remove from baking sheet; cool completely on wire rack.

Nutrition Facts



Properties

Glycemic Index:15.95, Glycemic Load:8.71, Inflammation Score:-1, Nutrition Score:2.1834782660007%

Nutrients (% of daily need)

Calories: 89.76kcal (4.49%), Fat: 2.87g (4.42%), Saturated Fat: 1.38g (8.59%), Carbohydrates: 14.51g (4.84%), Net Carbohydrates: 14.1g (5.13%), Sugar: 6.28g (6.98%), Cholesterol: 15.35mg (5.12%), Sodium: 69.32mg (3.01%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 1.67g (3.33%), Manganese: 0.15mg (7.56%), Selenium: 4.44µg (6.34%), Vitamin B1: 0.08mg (5.33%), Folate: 18.41µg (4.6%), Vitamin B2: 0.06mg (3.74%), Iron: 0.62mg (3.45%), Phosphorus: 29.05mg (2.91%), Vitamin B3: 0.55mg (2.74%), Fiber: 0.41g (1.64%), Calcium: 16.2mg (1.62%), Vitamin A: 73.31IU (1.47%), Vitamin E: 0.22mg (1.46%), Magnesium: 5.43mg (1.36%), Copper: 0.02mg (1.24%), Zinc: 0.17mg (1.11%), Vitamin B5: 0.1mg (1.03%)