



Gretchen's Mocha-Chocolate Chip Biscotti

 Dairy Free

Image not found or type unknown

READY IN

ready

Image not found or type unknown

45 min.

SERVINGS

servings

Image not found or type unknown

18

CALORIES

calories

Image not found or type unknown

257 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 4 ounce vanilla candy coating squares
- ☐ 0.5 cup chocolate-covered espresso beans finely chopped
- ☐ 0.3 cup coffee drink mix with international coffee's suisse mocha swiss-style
- ☐ 1 large eggs
- ☐ 2 egg whites
- ☐ 2 cups flour all-purpose

- ☐ 0.1 teaspoon salt
- ☐ 1.5 cups semisweet chocolate mini-morsels divided
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

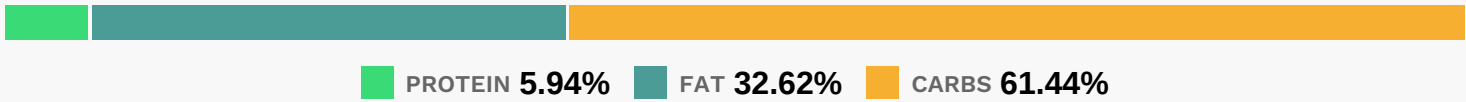
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ baking pan
- ☐ microwave
- ☐ serrated knife

Directions

- ☐ Stir together first 6 ingredients in a large bowl.
- ☐ Combine egg, egg whites, and vanilla; stir until blended.
- ☐ Add egg mixture to flour mixture; stir well (mixture will be very crumbly). Stir in 1/2 cup morsels.
- ☐ Knead mixture on an unfloured surface. Continue to knead until well blended. Shape into a 14" x 4" log on a lightly greased baking sheet.
- ☐ Bake at 350 for 30 minutes.
- ☐ Remove to a wire rack to cool 10 minutes.
- ☐ Cut log diagonally into 3/4"-thick slices with a serrated knife, using a gentle sawing motion.
- ☐ Place slices on ungreased baking sheets.
- ☐ Bake 5 minutes; turn cookies over, and bake 5 more minutes. Cool on wire racks.
- ☐ Microwave candy coating squares in an 11" x 7" baking dish at HIGH 1 minute. Stir in remaining 1 cup morsels. Microwave at HIGH 30 seconds; stir well. Dip 1 long side of each biscotti into chocolate mixture.
- ☐ Sprinkle with espresso beans.

Let harden.

Nutrition Facts



Properties

Glycemic Index:13.17, Glycemic Load:15.48, Inflammation Score:-2, Nutrition Score:5.7217391366544%

Nutrients (% of daily need)

Calories: 257.31kcal (12.87%), Fat: 9.26g (14.25%), Saturated Fat: 5.84g (36.48%), Carbohydrates: 39.25g (13.08%), Net Carbohydrates: 37.36g (13.58%), Sugar: 23.05g (25.61%), Cholesterol: 11.82mg (3.94%), Sodium: 116.07mg (5.05%), Alcohol: 0.08g (100%), Alcohol %: 0.16% (100%), Caffeine: 155.34mg (51.78%), Protein: 3.8g (7.59%), Manganese: 0.37mg (18.64%), Copper: 0.24mg (11.84%), Selenium: 8.07µg (11.52%), Magnesium: 45.31mg (11.33%), Iron: 1.92mg (10.67%), Vitamin B3: 1.9mg (9.51%), Phosphorus: 80.13mg (8.01%), Vitamin B1: 0.12mg (7.74%), Fiber: 1.9g (7.59%), Vitamin B2: 0.12mg (7.08%), Potassium: 239.89mg (6.85%), Folate: 27µg (6.75%), Zinc: 0.6mg (3.97%), Calcium: 35.47mg (3.55%), Vitamin B5: 0.16mg (1.62%), Vitamin K: 1.44µg (1.37%)