



## Hazelnut-Chocolate Biscotti

READY IN



20 min.

SERVINGS



1

CALORIES



4536 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 2.8 oz chocolate bar cut into small chunks
- 2 large eggs
- 2.5 cups flour all-purpose
- 1 cup granulated sugar
- 3 tablespoons frangelico
- 5 oz chocolate cut into small chunks
- 0.3 teaspoon salt

- 0.8 cup cornmeal white

## Equipment

- bowl
- baking sheet
- oven
- knife
- hand mixer
- cutting board

## Directions

- Preheat oven to 350
- Stir together first 4 ingredients in a bowl. Stir in candy bar chunks.
- Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until blended and stopping to scrape down sides as needed.
- Add eggs, 1 at a time, beating until blended after each addition.
- Add flour mixture (1 cup at a time) alternately with liqueur (1 Tbsp. at a time). Beat until blended after each addition.
- Divide dough in half.
- Roll each dough half into a 16-inch-long log, and place on a greased baking sheet. Flatten each log to 3/4-inch thickness. (Dough will be soft and sticky.)
- Bake at 350 for 20 to 25 minutes or just until golden.
- Remove baked logs, keeping oven on.
- Cut each log crosswise into 3 equal sections.
- Transfer each section to a cutting board, and cut into 1/2-inch-thick slices, wiping knife clean after every 2 cuts.
- Transfer biscotti to baking sheet, cut sides up.
- Turn oven off.
- Let biscotti stand in oven, with door closed, 1 hour.

Note: For testing purposes only, we used Hershey's Skor Bars for milk chocolate-covered buttery toffee candy bars, Hershey's Symphony Bars for milk chocolate candy bars, and Frangelico for hazelnut liqueur.

## Nutrition Facts

**PROTEIN 6.09%** **FAT 37.52%** **CARBS 56.39%**

### Properties

Glycemic Index:352.69, Glycemic Load:353.74, Inflammation Score:-10, Nutrition Score:69.114348038383%

### Nutrients (% of daily need)

Calories: 4536.49kcal (226.82%), Fat: 193.59g (297.83%), Saturated Fat: 110.87g (692.95%), Carbohydrates: 654.71g (218.24%), Net Carbohydrates: 617.41g (224.51%), Sugar: 294.64g (327.38%), Cholesterol: 618.41mg (206.14%), Sodium: 2352.75mg (102.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 157.06mg (52.35%), Protein: 70.66g (141.33%), Manganese: 5.19mg (259.33%), Selenium: 148.36µg (211.94%), Iron: 35.14mg (195.21%), Vitamin B1: 2.92mg (194.92%), Folate: 664.69µg (166.17%), Vitamin B2: 2.64mg (155.46%), Phosphorus: 1524.78mg (152.48%), Copper: 3.01mg (150.69%), Fiber: 37.3g (149.22%), Magnesium: 575.42mg (143.85%), Vitamin B3: 23.7mg (118.49%), Zinc: 12.22mg (81.46%), Calcium: 707.64mg (70.76%), Vitamin A: 3407.32IU (68.15%), Vitamin B5: 6.43mg (64.28%), Potassium: 2012.24mg (57.49%), Vitamin B6: 1.1mg (54.86%), Vitamin E: 5.15mg (34.33%), Vitamin K: 24.38µg (23.22%), Vitamin B12: 1.31µg (21.75%), Vitamin D: 2µg (13.33%)