



Jalapeño-Pepper Jack Cornbread Biscotti

READY IN



90 min.

SERVINGS



1

CALORIES



2508 kcal

Ingredients

- ☐ 0.3 cup butter cold cut into pieces
- ☐ 0.3 cup buttermilk
- ☐ 12 oz buttermilk cornbread-and-muffin mix
- ☐ 3 large eggs divided
- ☐ 1 jalapeno seeded finely chopped
- ☐ 4 oz pepper jack cheese shredded divided

Equipment

- ☐ food processor
- ☐ bowl

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ cutting board
- ☐ serrated knife

Directions

- ☐ Preheat oven to 350
- ☐ Combine cornbread mix, 3/4 cup shredded pepper Jack cheese, and jalapeo pepper in a food processor bowl.
- ☐ Add butter, and pulse 5 to 6 times or until crumbly.
- ☐ Whisk together 2 eggs and buttermilk. With processor running, gradually add egg mixture through food chute, and process just until well moistened. (Batter will be thick.)
- ☐ Spread dough into a 12- x 4-inch rectangle on a parchment paper-lined baking sheet using lightly greased hands. Lightly beat remaining egg; brush over dough.
- ☐ Sprinkle with remaining cheese.
- ☐ Bake at 350 for 20 minutes or until pale golden brown and firm.
- ☐ Let cool on baking sheet on a wire rack 10 minutes. Reduce oven temperature to 300
- ☐ Gently slide loaf (on parchment paper) onto a cutting board, and cut loaf diagonally into 1/2-inch-thick slices using a serrated knife.
- ☐ Place slices, cut sides down, on a baking sheet lined with a new sheet of parchment paper.
- ☐ Bake at 300 for 15 to 20 minutes on each side or until golden and crisp.
- ☐ Let cool on baking sheet on wire rack 15 minutes.
- ☐ Serve warm. Store in an airtight container up to 3 days, or freeze up to 2 weeks.
- ☐ Note: We tested with Martha White Buttermilk Cornbread & Muffin
- ☐ Mix.

Nutrition Facts



 PROTEIN **11.66%**  FAT **49.66%**  CARBS **38.68%**

Properties

Glycemic Index:140, Glycemic Load:1.3, Inflammation Score:-10, Nutrition Score:57.441304248312%

Flavonoids

Luteolin: 0.19mg, Luteolin: 0.19mg, Luteolin: 0.19mg, Luteolin: 0.19mg Quercetin: 0.71mg, Quercetin: 0.71mg, Quercetin: 0.71mg, Quercetin: 0.71mg

Nutrients (% of daily need)

Calories: 2507.64kcal (125.38%), Fat: 138.19g (212.6%), Saturated Fat: 67.19g (419.95%), Carbohydrates: 242.16g (80.72%), Net Carbohydrates: 219.65g (79.87%), Sugar: 73.86g (82.06%), Cholesterol: 794.34mg (264.78%), Sodium: 4101.1mg (178.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 73.03g (146.06%), Phosphorus: 2532.3mg (253.23%), Vitamin B2: 2.19mg (128.55%), Calcium: 1208.16mg (120.82%), Selenium: 84.39µg (120.55%), Vitamin B1: 1.57mg (104.42%), Folate: 415.77µg (103.94%), Fiber: 22.5g (90.02%), Vitamin A: 3741.36IU (74.83%), Iron: 12.01mg (66.73%), Vitamin B3: 11.84mg (59.22%), Manganese: 1.14mg (57.1%), Zinc: 7.57mg (50.5%), Vitamin B12: 2.95µg (49.25%), Vitamin B5: 4.51mg (45.05%), Vitamin B6: 0.86mg (43.1%), Magnesium: 139.5mg (34.87%), Vitamin D: 4.46µg (29.74%), Vitamin E: 4.27mg (28.49%), Vitamin K: 27.04µg (25.75%), Potassium: 812.61mg (23.22%), Copper: 0.45mg (22.74%), Vitamin C: 16.94mg (20.54%)