



Marietta's White Chocolate Macadamia Biscotti

READY IN



60 min.

SERVINGS



100

CALORIES



76 kcal

DESSERT

Ingredients

- 0.3 cup amaretto
- 3 teaspoons double-acting baking powder
- 1 cup butter
- 4 eggs
- 4 cups flour all-purpose
- 1.3 cups macadamia nuts chopped
- 0.5 teaspoon salt
- 1.5 cups sugar
- 2 teaspoons vanilla extract

1.3 cups chocolate chips white

Equipment

bowl

baking sheet

baking paper

oven

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a cookie sheet or line with parchment paper.

In a large bowl, cream together butter and sugar until fluffy. Beat in eggs, vanilla and amaretto. In a separate bowl mix flour, baking powder and salt. Stir flour mixture into butter mixture. Fold in nuts and white chocolate chips.

Divide dough into 4 equal parts.

Place each 1/4 of dough on cookie sheet and form into logs about 14 inches long and 1 1/2 inches wide.

Bake 25 minutes in the preheated oven, until very lightly brown. Cool and cut diagonally into 1/2 inch slices. Arrange slices on baking sheet and continue baking 8 minutes, until golden brown.

Nutrition Facts



PROTEIN 5.42% **FAT 49.15%** **CARBS 45.43%**

Properties

Glycemic Index:3.67, Glycemic Load:5.89, Inflammation Score:-1, Nutrition Score:1.5191304149187%

Nutrients (% of daily need)

Calories: 76.42kcal (3.82%), Fat: 4.19g (6.45%), Saturated Fat: 1.91g (11.95%), Carbohydrates: 8.72g (2.91%), Net Carbohydrates: 8.42g (3.06%), Sugar: 4.71g (5.24%), Cholesterol: 11.93mg (3.98%), Sodium: 43.88mg (1.91%), Alcohol: 0.18g (100%), Alcohol %: 1.35% (100%), Protein: 1.04g (2.08%), Manganese: 0.11mg (5.45%), Vitamin B1: 0.06mg (4.2%), Selenium: 2.45µg (3.5%), Folate: 10.41µg (2.6%), Vitamin B2: 0.04mg (2.58%), Phosphorus: 19.68mg (1.97%), Iron: 0.35mg (1.95%), Vitamin B3: 0.36mg (1.8%), Calcium: 15.68mg (1.57%), Vitamin A: 66.95IU (1.34%),

Copper: 0.02mg (1.2%), Fiber: 0.29g (1.17%), Magnesium: 4.03mg (1.01%)