



## OREO Biscotti

READY IN



84 min.

SERVINGS



24

CALORIES



196 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 1.5 tsp calumet baking powder
- 3 eggs
- 3 cups flour
- 2 cups oreo cookies coarsely chopped
- 0.3 tsp salt
- 2 oz baker's semi-sweet chocolate melted
- 1 cup sugar
- 2 tsp vanilla

## Equipment

- bowl
- baking sheet
- oven
- toothpicks

## Directions

- Heat oven to 350F.
- Mix sugar, butter, eggs and vanilla in large bowl until well blended.
- Add flour, baking powder and salt; mix well. Stir in chopped cookies. Divide dough in half. Use floured hands to shape each half into 9x3-inch loaf on baking sheet sprayed with cooking spray.
- Bake 25 to 30 min. or until golden brown and toothpick inserted in centers comes out clean. Cool 10 min.
- Cut each loaf diagonally into 16 (1/2-inch-thick) slices.
- Place slices, cut sides up, on same baking sheet.
- Bake 10 to 12 min. on each side or until lightly toasted on both sides.
- Remove to wire racks; cool completely.
- Drizzle cooled biscotti with melted chocolate.

## Nutrition Facts

 **PROTEIN 6.43%**  **FAT 30.51%**  **CARBS 63.06%**

## Properties

Glycemic Index:9.88, Glycemic Load:14.52, Inflammation Score:-2, Nutrition Score:4.8752174044595%

## Nutrients (% of daily need)

Calories: 196.21kcal (9.81%), Fat: 6.69g (10.3%), Saturated Fat: 2g (12.48%), Carbohydrates: 31.13g (10.38%), Net Carbohydrates: 30.13g (10.96%), Sugar: 14.72g (16.35%), Cholesterol: 20.6mg (6.87%), Sodium: 147.29mg (6.4%), Alcohol: 0.12g (100%), Alcohol %: 0.31% (100%), Protein: 3.17g (6.35%), Iron: 2.62mg (14.57%), Manganese: 0.23mg

(11.55%), Selenium: 7.93µg (11.33%), Vitamin B1: 0.15mg (10.15%), Folate: 39.34µg (9.84%), Vitamin B2: 0.14mg (8.14%), Vitamin B3: 1.3mg (6.48%), Phosphorus: 53.9mg (5.39%), Copper: 0.1mg (5.07%), Fiber: 1g (3.99%), Vitamin K: 3.89µg (3.7%), Magnesium: 14.74mg (3.69%), Vitamin E: 0.51mg (3.39%), Calcium: 29.13mg (2.91%), Vitamin A: 143.92IU (2.88%), Zinc: 0.34mg (2.29%), Vitamin B5: 0.2mg (2.03%), Potassium: 70.98mg (2.03%), Vitamin B6: 0.02mg (1.02%)