



## Parmesan-Pepper Cornbread Biscotti

READY IN



90 min.

SERVINGS



1

CALORIES



2512 kcal

### Ingredients

- ☐ 0.3 cup butter cold cut into pieces
- ☐ 0.3 cup buttermilk
- ☐ 12 oz just-add-water cornbread mix
- ☐ 3 large eggs divided
- ☐ 0.8 teaspoon rosemary leaves fresh chopped
- ☐ 1 cup parmesan cheese divided freshly grated
- ☐ 2 teaspoons pepper freshly ground

### Equipment

- ☐ food processor

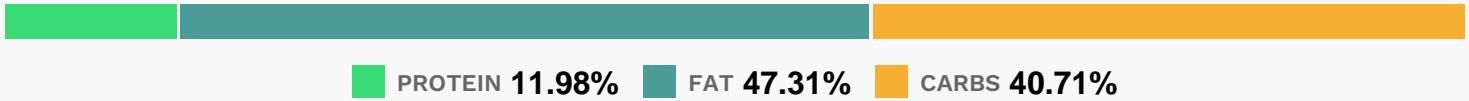
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ cutting board
- ☐ serrated knife

## Directions

- ☐ Preheat oven to 350
- ☐ Combine cornbread mix, 3/4 cup grated Parmesan cheese, and next 2 ingredients 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.

- ☐
- TRY THESE TWISTS!
- ☐
- Jalapeo–Pepper Jack Cornbread Biscotti: Omit pepper and rosemary. Substitute 1 cup (4 oz.) shredded pepper Jack cheese for Parmesan cheese.
- ☐
- Add 1 jalapeo pepper, seeded and finely chopped, to food processor in Step Proceed as directed.
- ☐
- Bacon–Cheddar–Chive Cornbread Biscotti: Omit pepper and rosemary. Substitute 1 cup (4 oz.) shredded sharp Cheddar cheese for Parmesan cheese.
- ☐
- Add 1 Tbsp. chopped fresh chives and 4 cooked bacon slices, crumbled, to food processor in Step Proceed as directed.
- ☐
- Parmesan–Garlic Cornbread Biscotti: Omit pepper and rosemary. Reduce eggs to
- ☐
- Add 1 large garlic clove, minced, and 1/4 tsp. salt to food processor in Step
- ☐
- Brush 2 Tbsp. melted butter on top of dough rectangle before baking. Proceed as directed.

## Nutrition Facts



## Properties

Glycemic Index:113, Glycemic Load:1.42, Inflammation Score:-10, Nutrition Score:58.581739080989%

## Flavonoids

Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

## Nutrients (% of daily need)

Calories: 2511.75kcal (125.59%), Fat: 131.91g (202.94%), Saturated Fat: 61.08g (381.74%), Carbohydrates: 255.45g (85.15%), Net Carbohydrates: 232.32g (84.48%), Sugar: 72.81g (80.9%), Cholesterol: 780.42mg (260.14%), Sodium: 5171.11mg (224.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 75.14g (150.28%), Phosphorus: 2665.54mg (266.55%), Selenium: 103.08µg (147.26%), Calcium: 1262.49mg (126.25%), Vitamin B2: 2.09mg (122.68%), Vitamin B1: 1.58mg (105%), Folate: 398.34µg (99.59%), Fiber: 23.14g (92.54%), Manganese: 1.71mg (85.59%), Vitamin A: 3607.48IU (72.15%), Iron: 12mg (66.68%), Vitamin B3: 11.68mg (58.42%), Zinc: 8.53mg (56.88%), Vitamin B12: 3.36µg (56.06%), Vitamin B5: 4.6mg (46.04%), Vitamin B6: 0.81mg (40.33%), Magnesium: 148.69mg (37.17%), Vitamin D: 4.28µg (28.53%), Vitamin K: 29.86µg (28.44%), Vitamin E: 4.03mg (26.86%), Potassium: 923.7mg (26.39%), Copper: 0.51mg (25.28%)