

## **Sesame Biscotti**

DESSERT

READY IN 阿

24

91 kcal

## Ingredients

1 cup sugar

1 teaspoon baking soda
1 egg white
2 eggs
2 cups flour all-purpose
0.3 teaspoon salt
2.1 ounce sesame seed toasted (7 tablespoons)

1 teaspoon vanilla extract

45 min.

Equipment	
	bowl
	baking sheet
	oven
	wire rack
Dir	rections
	Combine first 5 ingredients in a large bowl.
	Combine vanilla and next 2 ingredients; add to flour mixture, stirring until well-blended (dough will be dry).
	Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times. Shape dough into a 16-inch-long roll.
	Place roll on a baking sheet coated with cooking spray, and flatten roll to 1-inch thickness.
	Bake at 350 for 30 minutes.
	Remove roll from baking sheet to a wire rack, and let cool 10 minutes.
	Cut roll diagonally into 24 (1/2-inch) slices, and place, cut sides down, on baking sheet. Reduce oven temperature to 325, and bake 10 minutes. Turn cookies over, and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool).
	Remove from baking sheet; let cool completely on wire rack.
Nutrition Facts	
	2 200/ <b>3</b> 40 200/ <b>3</b> 70 700/
	PROTEIN <b>9.26%</b> FAT <b>16.96%</b> CARBS <b>73.78%</b>

## **Properties**

Glycemic Index:7.5, Glycemic Load:11.67, Inflammation Score:-1, Nutrition Score:2.8834782466292%

## Nutrients (% of daily need)

Calories: 90.76kcal (4.54%), Fat: 1.73g (2.66%), Saturated Fat: 0.31g (1.91%), Carbohydrates: 16.89g (5.63%), Net Carbohydrates: 16.32g (5.93%), Sugar: 8.4g (9.33%), Cholesterol: 13.64mg (4.55%), Sodium: 77.69mg (3.38%), Alcohol: 0.06g (100%), Alcohol %: 0.27% (100%), Protein: 2.12g (4.24%), Selenium: 5.82µg (8.32%), Vitamin B1: 0.1mg (6.88%), Manganese: 0.13mg (6.74%), Copper: 0.12mg (6.06%), Folate: 23.27µg (5.82%), Iron: 0.92mg (5.1%),

Vitamin B2: 0.08mg (4.8%), Vitamin B3: 0.73mg (3.67%), Phosphorus: 34.5mg (3.45%), Magnesium: 11.7mg (2.93%), Calcium: 28.29mg (2.83%), Fiber: 0.58g (2.31%), Zinc: 0.32mg (2.11%), Vitamin B6: 0.03mg (1.54%), Vitamin B5: 0.11mg (1.06%)