



Summer Celebration Lemonade Biscotti

 Dairy Free

READY IN



95 min.

SERVINGS



32

CALORIES



121 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 0.3 cup lemonade concentrate frozen thawed ()
- 2 teaspoons lemon zest grated
- 1 teaspoon lemon extract
- 2 eggs
- 17.5 oz sugar cookie mix
- 1.5 cups flour all-purpose
- 0.5 cup cherries dried chopped

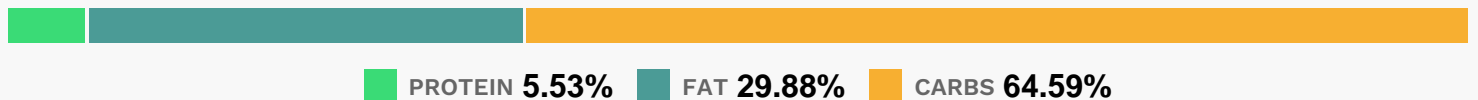
Equipment

- bowl
- baking sheet
- oven
- wire rack
- aluminum foil
- cutting board
- serrated knife

Directions

- Heat oven to 350°F. Line large cookie sheet with foil. In large bowl, stir butter, lemonade concentrate, lemon peel, lemon extract and eggs until well mixed.
- Add remaining ingredients; stir until soft dough forms.
- Divide dough in half. On cookie sheet, shape each 1/2 of dough into a 12x2-inch log.
- Bake 25 to 30 minutes or until edges are golden brown. Cool 15 minutes.
- Carefully lift foil to move cookie logs to cutting board. With serrated knife, carefully cut each log crosswise on a slight diagonal into 3/4-inch slices.
- Place slices cut side down on cookie sheet.
- Bake 15 to 20 minutes, gently turning cookies over once during baking. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:2.34, Glycemic Load:3.23, Inflammation Score:-2, Nutrition Score:1.4591304140732%

Nutrients (% of daily need)

Calories: 121.38kcal (6.07%), Fat: 4.02g (6.19%), Saturated Fat: 0.69g (4.3%), Carbohydrates: 19.58g (6.53%), Net Carbohydrates: 19.22g (6.99%), Sugar: 9.03g (10.03%), Cholesterol: 10.23mg (3.41%), Sodium: 82.2mg (3.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.68g (3.35%), Vitamin A: 209.02IU (4.18%), Selenium: 2.84µg (4.06%), Vitamin B1: 0.06mg (3.81%), Folate: 14.68µg (3.67%), Vitamin B2: 0.05mg (2.84%), Iron: 0.41mg (2.27%), Vitamin B3: 0.41mg (2.07%), Manganese: 0.04mg (2.05%), Fiber: 0.36g (1.42%), Phosphorus: 12.73mg (1.27%)