



Sun-Dried Tomato Biscotti with Basil-Cream Cheese Topping

 Vegetarian

READY IN



110 min.

SERVINGS



32

CALORIES



62 kcal

DESSERT

Ingredients

- ☐ 0.3 cup sun-dried olives (not oil-packed)
- ☐ 2 eggs
- ☐ 3 tablespoons olive oil
- ☐ 2 cups flour all-purpose
- ☐ 0.3 cup sugar
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon salt

- ☐ 0.1 teaspoon garlic powder
- ☐ 1 Dash ground pepper red (cayenne)
- ☐ 4 oz cream cheese softened reduced-fat (half of 8-oz package) (Neufchâtel)
- ☐ 2 tablespoons basil dried fresh chopped
- ☐ 1 Dash garlic powder
- ☐ 1 oz goat cheese crumbled (goat)

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350°F. In small bowl, pour enough boiling water over dried tomatoes to cover.
- ☐ Let stand 5 minutes; drain, reserving 2 tablespoons liquid. Finely chop tomatoes.
- ☐ In medium bowl, mix eggs, oil and reserved tomato liquid until well blended. Stir in flour, sugar, baking powder, salt, 1/8 teaspoon garlic powder and the red pepper. Stir in tomatoes. Divide dough in half. On ungreased cookie sheet, shape each half into 10x3-inch rectangle.
- ☐ Bake 25 to 30 minutes or until golden brown. Cool on cookie sheet 10 minutes.
- ☐ Cut each rectangle crosswise into 16 (about 1/2-inch) slices. Turn slices cut side down on cookie sheet.
- ☐ Bake 10 minutes. Turn biscotti.
- ☐ Bake about 10 minutes longer or until crisp and golden brown.
- ☐ Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ In small bowl, mix cream cheese, basil and dash of garlic powder. To serve, spread each biscotti with about 1/2 teaspoon cream cheese mixture; sprinkle with about 1/2 teaspoon chèvre cheese.

Nutrition Facts



 PROTEIN **11.3%**  FAT **34.63%**  CARBS **54.07%**

Properties

Glycemic Index:9.66, Glycemic Load:5.58, Inflammation Score:-1, Nutrition Score:2.4513043294782%

Nutrients (% of daily need)

Calories: 62.44kcal (3.12%), Fat: 2.42g (3.72%), Saturated Fat: 0.74g (4.63%), Carbohydrates: 8.51g (2.84%), Net Carbohydrates: 8.09g (2.94%), Sugar: 2.13g (2.37%), Cholesterol: 12.55mg (4.18%), Sodium: 65.87mg (2.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.78g (3.55%), Selenium: 3.73µg (5.33%), Vitamin K: 5.54µg (5.27%), Manganese: 0.1mg (4.8%), Vitamin B1: 0.07mg (4.62%), Folate: 17.74µg (4.43%), Iron: 0.77mg (4.29%), Vitamin B2: 0.07mg (4.04%), Phosphorus: 30.83mg (3.08%), Calcium: 30.49mg (3.05%), Vitamin B3: 0.56mg (2.81%), Copper: 0.04mg (1.93%), Vitamin E: 0.26mg (1.74%), Fiber: 0.41g (1.65%), Potassium: 57.53mg (1.64%), Magnesium: 6mg (1.5%), Vitamin B5: 0.13mg (1.32%), Vitamin A: 54.23IU (1.08%), Zinc: 0.15mg (1.03%)