



Tozzetti

 Vegetarian

READY IN



45 min.

SERVINGS



28

CALORIES



102 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1.3 cups blanched almonds and
- ☐ 2 large eggs
- ☐ 1.8 cups flour all-purpose plus more for work surface
- ☐ 0.3 teaspoon kosher salt
- ☐ 0.8 cup sugar
- ☐ 0.3 cup butter unsalted room temperature ()

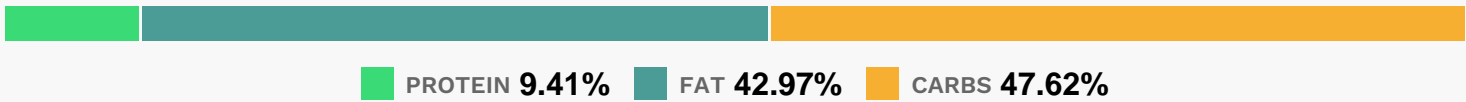
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Preheat oven to 325°.
- ☐ Whisk baking powder,salt, and 1 3/4 cups flour in a medium bowl; setaside. Using an electric mixer on medium-high,beat sugar and butter in a mediumbowl until creamy, about 2 minutes.
- ☐ Add eggs one at a time, beating to blendbetween additions and occasionallyscraping sides of bowl, until combined.Reduce speed to low, add dry ingredients,and mix just to blend. Fold in almonds.
- ☐ Transfer dough to a lightly floured worksurface and knead just to bring together,about 2 times. Form into a log about14" long, 2" wide, and 1" thick.
- ☐ Place log on a parchment-lined baking sheet.
- ☐ Bake until puffed, cracked in spots, andstarting to brown, 25-30 minutes.
- ☐ Transferbaking sheet to a wire rack and let log cool.
- ☐ Using a serrated knife, slice logdiagonally 1/2" thick. Arrange slices on samesheet; bake until golden brown, 15-20minutes. Turn and bake until other side isgolden brown, 5-10 minutes longer.
- ☐ Transferbaking sheet to a wire rack.
- ☐ Let tozzetti cool.
- ☐ DO AHEAD: Tozzetti can be made 1 weekahead. Store airtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:8.47, Glycemic Load:8.16, Inflammation Score:-2, Nutrition Score:3.1973912916754%

Nutrients (% of daily need)

Calories: 101.85kcal (5.09%), Fat: 5.01g (7.7%), Saturated Fat: 1.39g (8.66%), Carbohydrates: 12.48g (4.16%), Net Carbohydrates: 11.72g (4.26%), Sugar: 5.64g (6.27%), Cholesterol: 17.64mg (5.88%), Sodium: 72.76mg (3.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.47g (4.94%), Vitamin E: 1.41mg (9.43%), Manganese: 0.16mg (7.85%), Selenium: 3.98µg (5.68%), Vitamin B2: 0.1mg (5.66%), Phosphorus: 52.23mg (5.22%), Vitamin B1: 0.07mg (4.9%), Folate: 18.77µg (4.69%), Magnesium: 17.26mg (4.31%), Calcium: 42.08mg (4.21%), Iron: 0.66mg (3.66%), Copper: 0.07mg (3.59%), Vitamin B3: 0.66mg (3.3%), Fiber: 0.76g (3.06%), Zinc: 0.27mg (1.79%), Potassium: 50.75mg (1.45%), Vitamin A: 70.33IU (1.41%), Vitamin B5: 0.11mg (1.09%)