

Wedding Biscotti

 Vegetarian

READY IN



70 min.

SERVINGS



50

CALORIES



70 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup currants dried
- ☐ 3 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 2.5 tablespoon rosemary leaves fresh finely chopped
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)

- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ In a small bowl, stir together the flour, baking powder, salt, and rosemary. Set aside.
- ☐ Using an electric mixer and a large mixing bowl, beat butter and sugar together until light and fluffy, about 4 minutes.
- ☐ Add the eggs, 1 at a time, incorporating each egg fully before adding the next.
- ☐ Add the vanilla. and gently stir in the flour mixture until just combined. Stir in currants.
- ☐ Cut dough in half and shape into 2 logs. They should be about a 12-inches long; and 1-inch thick.
- ☐ Bake until just starting to brown at the edges, about 35 minutes.
- ☐ Let cool for a few minutes on the baking sheets. While the biscotti logs are still warm, cut each log into 1/2-inch wide slices on the diagonal.
- ☐ Place the slices back on the baking sheet (using 2 baking sheets if necessary to fit all the slices).
- ☐ Bake for 7 to 8 minutes.
- ☐ Remove the baking sheets from the oven. Turn the biscotti over and bake for an additional 7 to 8 minutes, until the biscotti are crisp.
- ☐ Let the biscotti cool for a few minutes on the baking sheet(s).
- ☐ Serve when cooled to room temperature, or store in an airtight container for up to 2 weeks.

Nutrition Facts



 PROTEIN **7.54%**  FAT **27.97%**  CARBS **64.49%**

Properties

Glycemic Index:5.24, Glycemic Load:7.34, Inflammation Score:-1, Nutrition Score:1.7599999723227%

Flavonoids

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

Nutrients (% of daily need)

Calories: 70.12kcal (3.51%), Fat: 2.2g (3.38%), Saturated Fat: 1.27g (7.92%), Carbohydrates: 11.4g (3.8%), Net Carbohydrates: 11.06g (4.02%), Sugar: 4.38g (4.87%), Cholesterol: 14.7mg (4.9%), Sodium: 36.9mg (1.6%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 1.33g (2.67%), Selenium: 3.83µg (5.48%), Vitamin B1: 0.07mg (4.89%), Folate: 17.65µg (4.41%), Manganese: 0.07mg (3.6%), Vitamin B2: 0.06mg (3.53%), Iron: 0.51mg (2.84%), Vitamin B3: 0.56mg (2.78%), Phosphorus: 19.18mg (1.92%), Vitamin A: 75.48IU (1.51%), Fiber: 0.35g (1.38%), Copper: 0.02mg (1.09%), Calcium: 10.31mg (1.03%)