

Lemon Biscotti

Ingredients

3/4 cup sugar
2 1/2 tsp grated lemon rind (about 2 medium lemons)
1 tsp vanilla extract
1/4 tsp lemon extract
2 large eggs
1 2/3 cup all purpose flour
1/2 tsp baking soda
1/4 tsp salt
4oz white chocolate bar, chopped
Cooking spray

Directions

1. Preheat oven to 300 F
2. Place sugar, lemon, vanilla extract, lemon extract and eggs in large bowl. Beat with mixer at medium speed until blended.
3. Lightly spoon flour into dry measuring cups, level with knife. Combine flour, baking soda and salt. Stir gradually into sugar mixture, beating until well blended. Stir in chocolate.
4. Turn dough out onto baking sheet coated with cooking spray. Dough will be sticky. Shape dough into 2 (12 inch long) rolls. Pat to 2 1/2-inch width.
5. Bake at 300 F for 35 minutes. Remove from baking sheet; cool 10 minutes on wire rack.
6. Cut rolls diagonally into 24 1/2-inch slices. Place, cut side down, on baking sheet. Bake at 300 F for 10 to 12 minutes. Turn cookies over, bake an additional 10 minutes (cookies will be slightly soft in center).
7. Remove from baking sheet, cool completely on wire rack.

Nutrition Information makes 48 servings
(Serving size 1 biscotti cookie)

Per Serving
Calories: 55
Fat: 1.5 g
Cholesterol: 10 mg
Sodium: 30 mg
Carbohydrate: 9 g
Fiber: 0.1 g
Protein: 1 g



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