

Saffron Biscotti

Yield: 3 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/almond-cranberry-biscotti-recipe-italian>

Ingredients:

- 30 saffron threads of, ground into a powder with a mortar and pestle
- 1 large egg at room temperature
- 1/2 cup sugar
- 1/4 cup almonds raw
- 1 cup all purpose flour
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 1 egg white

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 70 milligrams
4. Fat: 8 grams
5. Fiber: 3 grams
6. Protein: 10 grams
7. SaturatedFat: 1 grams
8. Sodium: 550 milligrams
9. Sugar: 34 grams

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