

Gingerbread Biscotti



These spicy Italian cookies are the perfect accompaniment for cocoa or coffee during the holiday season! Serve with lemon curd or drizzle with lemon flavored almond bark for a special treat.

Ingredients

1/3 cup vegetable oil

1 cup white sugar

3 eggs

1/4 cup molasses

2 1/4 cups all-purpose flour

1 cup whole wheat flour

1 tablespoon baking powder

1 1/2 tablespoons ground ginger

3/4 tablespoon ground cinnamon

1/2 tablespoon ground cloves

1/4 teaspoon ground nutmeg

Prep: 25 mins

Cook: 40 mins

Total: 1 hr 5 mins

Servings: 48

Yield: 4 dozen

Directions

Step 1

Preheat the oven to 375 degrees F (190 degrees C). Grease a cookie sheet.

Step 2

In a large bowl, mix together oil, sugar, eggs, and molasses. In another bowl, combine flours, baking powder, ginger, cinnamon, cloves, and nutmeg; mix into egg mixture to form a stiff dough.

Step 3

Divide dough in half, and shape each half into a roll the length of the cookie. Place rolls on cookie sheet, and pat down to flatten the dough to 1/2 inch thickness.

Step 4

Bake in preheated oven for 25 minutes. Remove from oven, and set aside to cool.

Step 5

When cool enough to touch, cut into 1/2 inch thick diagonal slices. Place sliced biscotti on cookie sheet, and bake an additional 5 to 7 minutes on each side, or until toasted and crispy.