



Gingerbread Biscotti

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

48

Description

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

— - ? cup vegetable oil - 1 cup white sugar - 3 eggs - $\frac{1}{4}$ cup molasses - $2\frac{1}{4}$ cups all-purpose flour - 1 cup whole wheat flour - 1 tablespoon baking powder - $1\frac{1}{2}$ tablespoons ground ginger - $\frac{3}{4}$ tablespoon ground cinnamon - $\frac{1}{2}$ tablespoon ground cloves - $\frac{1}{4}$ teaspoon ground nutmeg

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a cookie sheet. In a large bowl
2. mix together oil
3. sugar
4. eggs
5. and molasses. In another bowl
6. combine flours
7. baking powder
8. ginger
9. cinnamon
10. cloves
11. and nutmeg; mix into egg mixture to form a stiff dough. Divide dough in half
12. and shape each half into a roll the length of the cookie. Place rolls on cookie sheet
13. and pat down to flatten the dough to 1/2 inch thickness. Bake in preheated oven for 25 minutes. Remove from oven
14. and set aside to cool. When cool enough to touch
15. cut into 1/2 inch thick diagonal slices. Place sliced biscotti on cookie sheet
16. and bake an additional 5 to 7 minutes on each side
17. or until toasted and crispy.