

Gingerbread Biscotti



Ingredients:

For the Biscotti:

1 1/2 cup rye flour
1 1/2 cup all-purpose flour
1 cup granulated sugar
1/4 cup molasses
2 teaspoons vanilla extract
1 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/2 teaspoon baking powder
3 eggs

For the Icing:

2/3 cup powdered sugar
2 tablespoons milk
1/4 teaspoon vanilla extract

Directions:

For the Biscotti:

- 1) Preheat your oven to 350 degrees.
- 2) In a small mixing bowl, add the sugar, molasses, vanilla extract and two of the eggs. Using a hand mixer, blend the ingredients on high for 5-7 minutes until thoroughly combined and the sugar dissolves.
- 3) In a larger mixing bowl, combine the flours, cinnamon, ginger, cloves, salt and baking powder together.
- 4) Mix the wet ingredients in with the dry ingredients until a stiff dough forms.
- 5) Divide the dough in half and using lightly floured hands, shape the halves into two elongated loaves. Place the loaves on a parchment lined baking tray.
- 6) Beat the yolk of the remaining egg with a tablespoon of water in a small bowl and brush each loaf with the egg wash.
- 7) Bake the gingerbread in the oven for 35-40 minutes until golden brown.
- 8) Remove the pan from the oven and put the loaves on a wire rack to cool for 10 minutes.
- 9) Reduce the oven to 250 degrees and slice the loaves into diagonal slices, about 1/2-inch thick.
- 10) Arrange the biscotti cut side down and bake for 10 minutes. Then flip the biscotti over and cook for an additional 10 minutes.

11) Remove the biscotti from the oven and transfer them to a wire rack and cool thoroughly.

For the Icing:

1) Combine the powdered sugar, milk, and vanilla extract until smooth.

2) Drizzle the icing over the biscotti and allow the icing to set until firm. Store the biscotti in an airtight container.