

GINGERBREAD BISCOTTI

Susan Denzer, Chef and Culinary Consultant
Love + Craft Kitchen, LLC
www.loveandcraftkitchen.com



Photo: Love + Craft Kitchen

Classically flavored with warm spices, this Gingerbread Biscotti will be a favorite to enjoy any time of year. This delightful, lightly sweetened recipe incorporates several ingredients to increase the nutrient value and can be made gluten-free, if desired, without sacrificing any flavor or texture. If using whole wheat flour, use the pastry variety to keep the consistency light.

Don't let the long list of steps discourage you! Biscotti is easy to prepare despite the two-step baking process. It makes wonderful gifts, and also freezes well, ready for a tasty snack to serve last-minute guests.

Makes: 2 bars cut into approximately 24 biscotti

INGREDIENTS

Biscotti:

- 1 ½ cups whole wheat pastry flour or Bob's Red Mill 1-to-1 Gluten-Free Baking Flour
- ½ cup flaxseed meal
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons ground ginger powder
- 1 ½ teaspoons ground cinnamon
- ¾ teaspoon allspice
- ¼ teaspoon Kosher salt
- ¼ cup sugar
- ¼ cup molasses
- 6 tablespoons coconut oil, ghee or combination
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- ½ cup crystallized or candied ginger, finely chopped (optional)

Glaze:

- 1 cup confectioners' sugar
- 1 teaspoon ground ginger powder
- 1 teaspoon vanilla or almond extract
- 3 - 4 teaspoons liquid (choose whole milk, almond milk, coconut milk, water or lemon juice)
- Optional garnish - lemon zest, slivered almonds, candied ginger

DIRECTIONS

1. Preheat oven to 350° F. Line a 13" x 18" cookie sheet with parchment paper or a silicone baking mat.
2. **MAKE DOUGH:**
In large mixing bowl, whisk together the flour, flaxseed meal, baking powder, ginger, cinnamon, allspice, and salt until well blended.

3. Place the sugar, molasses, and coconut oil or ghee in a stand mixer bowl or other large mixing bowl. Beat these ingredients with a mixer on medium speed until very smooth, 2 - 3 minutes, scraping the sides of the bowl part way through. Add the eggs and the vanilla extract. Beat at low speed to combine, then raise to medium speed, beating until mixture is smooth and slightly thick, about 1 ½ - 2 minutes, scraping the sides of the bowl part way through.
4. Add the dry ingredients from other mixing bowl to the egg mixture. On low speed, combine the dough until just incorporated. If adding crystallized or candied ginger, stir it in now until evenly distributed, careful not to overwork the dough. The dough will be very soft and sticky.

5. **SHAPE DOUGH:**

With the lined baking sheet placed lengthwise in front of you - place ½ the dough on one side, and the other ½ on the other side of the baking sheet.

Using damp fingers or a rubber spatula, shape the dough into 2 rectangular logs - approximately 12" long x 1 1/2 "wide. Dough will be sticky and does not need to be perfectly smooth, yet each log should be evenly distributed. Logs will spread as they bake.



*photo: Williams Sonoma -
[How to Make Biscotti](#)*

6. **1st BAKE @ 350° F**

Place baking sheet into the oven and bake for 18 - 20 minutes, until logs are lightly golden, soft and springy to touch. Remove the baking sheet from the oven and **reduce the heat to 325° F**. Using a wide metal spatula, carefully transfer the logs to a cutting board. Keep the parchment liner on the baking sheet. Let logs rest for 5 minutes on the cutting board.

7. **CUT INTO BISCOTTI:**

Using a serrated bread knife, trim the two short edges, then cut the logs into ¾" - 1" slices. This can be done straight across or at a slight diagonal. Each log should yield approximately 12 slices.

Carefully lay the slices back on the baking sheet, one cut-side down.



*photo: Williams Sonoma -
[How to Make Biscotti](#)*



photo: Love + Craft Kitchen

8. **2nd BAKE @ 325° F:**

Place the baking sheet into the oven. Bake for 7 - 8 minutes, carefully turn each piece over to other cut side and continue to bake for another 7 - 8 minutes. Biscotti should be light golden brown and slightly firm or crisp. Remove from oven and carefully transfer the pieces to cooling rack(s) using a tongs or spatula.

9. **GLAZE:**

Once completely cooled, choose a glaze flavor to prepare - ginger, almond-ginger, or lemon-ginger.

In small mixing bowl, place confectioners' sugar, ginger and vanilla or almond extract. Add the chosen liquid 1 teaspoon at a time to reach desired consistency. **For lemon-ginger glaze,** use ½ water and ½ lemon juice. The glaze should be a bit thick, yet thin enough to drizzle. Stir until very smooth and glossy.

10. Place a large clean sheet of parchment or wax on the counter. Choose how to glaze each piece of biscotti -

- Use a small off-set spatula or the back of a small spoon to spread glaze on the slightly rounded top of each piece. Place onto parchment paper. Leave as is, or fancy them up with a sprinkling of lemon zest, slivered almonds or candied / crystallized ginger.
-- OR --
- Use a small spoon to drizzle the glaze on the top or side of each piece in a zig-zag type pattern. Place onto parchment paper. Leave as is or top all or some with garnish, if desired.

Allow glaze to completely set before transferring to storage container.

STORAGE:

Biscotti can be stored at room temperature in a covered container for up to 1 week. It can also be placed into a covered freezer container between wax or parchment paper and frozen for up to 2 months.

Tip: to protect the glaze on the biscotti when freezing, place the individual pieces on a large cookie sheet, uncovered, and into the freezer to partially freeze before wrapping and freezing fully.



Photo: Love + Craft Kitchen