

Gingerbread Biscotti

This recipe is a traditional gingerbread dough that's baked slightly crisp on the outside and then the tiniest bit soft in the center to create a heavenly biscotti experience

2 1/2 cups flour
or gluten-free Cut Cooking flour

1 tsp. baking soda

1 tsp salt

2 tbsp pumpkin pie spice
or gluten-free Cut Cooking Fall Spice Mix

1/3 cup butter

1 cup brown sugar

2 large eggs

2 tsp vanilla

2 tbsp molasses

2 tbsp icing sugar for "dusting" on top

6oz semisweet Cococo couverture chocolate

Pistachios, chopped into pieces

Preheat oven to 350°F

Combine all ingredients (except icing sugar and chocolate) into electric mixer and stir well.

Divide dough into 2 halves.

Using your hands form each dough half as a "loaf" on a parchment lined baking sheet.

Dust icing sugar over each loaf using a sieve.

Bake for 30 mins.

Remove from oven and let cool for 5-7 minutes.

Slice loaves into approximately 3/4" – 1" pieces thick.

Flip each slice on its flat side and place on a parchment lined baking sheet. Bake again at 350°F for 10 min.

Let biscotti fully cool.

While biscotti is cooling, finely chop pistachios.

Temper the semisweet chocolate at temperature of 90°F / 32.2°C.

Working quickly, dip biscotti in tempered chocolate and roll in pistachios.

Placed dipped biscotti back on the parchment to let chocolate and pistachios set.

Thanks to www.cutcooking.com