

VEGAN GINGERBREAD BISCOTTI

FROM MEAGAN DUHAMEL

Ingredients

2 1/2 cups all purpose flour

1 tsp baking powder

1 cup brown sugar

2 tsp ground ginger

2 tsp cinnamon

1 tsp allspice

1 tsp cloves

1/2 cup vegan margarine

3 tbsp black strap molasses

2 chia eggs - 2 tbsp flax seeds mixed with 6 tbsp warm water. Let sit for 10 minutes to become viscous like an egg.

Icing

1 cup icing sugar

1 tbsp oat milk or almond milk

Directions

Preheat oven to 350 degrees Fahrenheit

In a large mixing bowl add flour, brown sugar, baking powder, ginger, cinnamon, allspice and cloves. Whisk until it is all combined.

Add in vegan butter and the chia egg mixture. Start to combine this before adding the molasses.

The mixture will be very thick so you might want to start mixing with your hands now.

On a lined baking sheet press the dough into a long log. The size varies depending on the size of biscotti chunks you want. You should end up with a rectangle shaped log. Cut into pieces and lay flat to bake.

Bake for 35-45 minutes. After baking remove from oven and cool for 10-15 minutes. Reduce oven temperature to 275 degrees Fahrenheit. After the biscotti is cooled slice into 1 inch pieces. Place the pieces on their sides back on the baking sheet and bake for approximately 8 minutes per side.

Remove from the oven and allow to cool.

To make the icing combine icing sugar and milk and drizzle over the biscotti pieces once cool. Store in the fridge.