

A Recipe From *tikkido*

Gingerbread Biscotti

<https://tikkido.com/blog/gingerbread-biscotti>

Gingerbread Biscotti:

- 1/2 cup sugar
- 1/4 cup brown sugar
- 1/4 cup olive oil
- 2 eggs, beaten
- 2 teaspoons vanilla extract
- 1 3/4 cups all purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- 1 Tablespoon molasses

Instructions:

1. Heat oven to 325 degrees Fahrenheit.
2. With a wooden spoon, combine sugar, olive oil, molasses, and beaten eggs. Mix until thoroughly blended. Add vanilla extract and mix until combined.
3. In a separate bowl, combine flour, salt, cinnamon, ginger, and baking powder.
4. Mix the wet ingredients and the dry ingredients, creating a wet, sticky dough.
5. Divide dough in half, and shape into two long, flat logs of dough using wet hands to prevent this sticky dough from sticking to your hands. Each loaf of dough should be approximately 12 inches long, and 2-3 inches wide.
6. Bake for 30 minutes at 325 degrees Fahrenheit in a preheated oven. Remove from the oven and cool logs for 10 minutes.
7. Reduce oven temperature to 275 degrees.
8. Use a serrated knife to slice logs in 1" thick slices.
9. Arrange the thin slices in a single layer on a parchment lined baking tray. Bake a second time at 275 degrees for 10 minutes.
10. Remove from oven, flip the biscotti over, and bake a third time for 10 more minutes.
11. Cool and drizzle with royal icing (optional).



