

A Recipe From *tikkido*

Pumpkin Biscotti

<https://tikkido.com/blog/pumpkin-biscotti-recipe>

Ingredients:

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup olive oil
- 2 eggs, beaten
- $\frac{1}{2}$ cup pumpkin puree
- 2 teaspoons vanilla
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon allspice
- 1 teaspoon baking powder
- 2 cups flour

Instructions:

1. Combine beaten eggs, olive oil, sugar, pumpkin, and vanilla.
2. Combine dry ingredients, and mix in with the wet ingredients.
3. Split cookie dough in half. Pat each portion of dough into long, thin log shape. It helps to have wet hands to shape the dough without having it stick on your hands.
4. Bake at 325 for 30 minutes.
5. Let cool 10 minutes, then cut into slices.
6. Arrange sliced biscotti on a baking sheet and bake for an additional 10 minutes on each side (20 minutes total) at 275.

