



[Gingerbread Biscotti](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 minutes

Cook time: 40 Minutes

Ingredients:

- 2 cups + 2 TBSP Flour plus extra for flouring hands
- 2 tsp Baking Powder
- 2 tsp Ground Cinnamon
- 2 tsp Ground Ginger
- 1/8 tsp Ground Cloves
- Pinch Black Pepper
- 1/2 tsp Coarse Sea Salt
- 1/2 cup Dark Brown Sugar
- 1/2 cup Granulated Sugar
- 1 TBSP Dark Molasses
- 7 TBSP Unsalted Butter melted and cooled
- 2 Large Eggs
- 2 tsp Pure Vanilla Extract
- 1 Large Egg White
- 1/2 cup Chocolate Chips
- 1/2 cup Sprinkles or Chopped Walnuts

Directions:

- Preheat oven to 350°.
- Line one large or two small baking sheets with parchment paper or a silicon baking mat.
- In a large bowl, stir together dry ingredients flour, baking powder, cinnamon, ginger, cloves, pepper and salt; set aside.
- In a medium bowl, whisk together brown sugar, granulated sugar, molasses, butter, whole eggs and vanilla.
- Add wet ingredients to the dry mixture and stir to combine.
- Divide your sticky dough in half.
- Using floured hands, transfer first half to the prepared baking sheet(s) and form the dough into

a slightly flattened log about 11" long by 2 1/2" wide, going down one side of a baking sheet intended for two logs, or the center of a baking sheet intended for one log. Repeat with second half of dough.

- Whisk egg white in a small bowl until a little foamy and loose. Brush over top and sides of each log.
 - Bake logs until golden brown all over, about 25 minutes.
 - Place tray on cooling rack; let cool about 25 minutes or until lukewarm.
 - Gently transfer each whole gingerbread biscotti log to a cutting board. Using a sharp serrated knife and gently sawing motion, cut logs on the diagonal into 1/2-inch wide slices.
 - Arrange slices, a cut side down, on baking sheet(s). Bake for another 6-7 minutes, until golden underneath. Turn each biscotti over and bake for a final 6-7 minutes, until lightly bronzed all over.
 - Let cool on rack.
 - Melt chocolate on stove or in a microwave.
 - Dip one end of the Gingerbread Biscotti into the chocolate; add sprinkles or nuts.
 - Keep in an airtight container at room temperature.
- Makes 42 servings Gingerbread Biscotti