

Swix Gingerbread Biscotti

Ingredients

1 1/4 cups all-purpose flour
1 cup spelt flour
1 tsp baking powder
1/2 tsp baking soda
2 tsp ground cinnamon
3/4 tsp ground ginger
1/4 tsp ground nutmeg
1/4 tsp ground allspice

1 egg, lightly beaten
2 egg whites, lightly beaten
2/3 cup brown sugar, packed
1/4 cup molasses (treacle)
2 tsp vanilla extract
zest from 1 large orange

1/2 cup pecans, chopped

Drizzle

2-4 oz white callebaut chocolate

Directions

Preheat oven to 325F.

In a mixing bowl, using the paddle attachment, beat eggs. Add brown sugar, molasses, vanilla and orange zest. Beat to mix in thoroughly.

In a large mixing bowl, add flour, spelt flour, baking powder, baking soda, cinnamon, ginger, nutmeg and allspice. Whisk to blend.

Slowly add the flour mixture to the egg mixture, mixing at a low speed and just until blended. Stir in pecans. Cover and refrigerate for 30 minutes.

Remove from the fridge, separate into two and form into balls.

Using your hands, shape each ball into a long rectangle about 1 1/2" x 12" (I found it easiest to form right on the silpat lined baking sheet, the dough was less likely to stick. If too sticky, add a bit of flour.)



Bake these two logs on a nonstick baking sheet or on a silpat lined sheet for about 25-30 minutes, or until firm to the touch. Remove to a wire rack and cool.

Reduce oven temperature to 300F.

Once logs are cool enough to handle, slice with a serrated bread knife on the diagonal. (This makes the biscotti longer. If you wish to have tinier biscotti, just cut straight across.)

Lay the cookies on their side, cut side up on the cookie sheet. Bake again for about 10-15 minutes, or until lightly browned. Bake for less time for slightly softer and less dry biscotti. Lay cookies on wire cooling rack.

Once completely cooled, drizzle with melted white chocolate or brush on with a rubber spatula.

Melted Chocolate

Fill a saucepan 1/3 full of water. Bring to a simmer. Place a wide-mouthed metal bowl over top of the saucepan. Loosely chop white chocolate and place in the metal bowl. Stir until melted. Be careful, chocolate burns easily.

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