

Gingerbread Biscotti

Prep Time: 20 minutes

Cook Time: 45 minutes

2 1/2 C all-purpose flour
1 C sugar
1/2 C unsalted butter, softened
2 lg eggs
1/4 C brewed Gingerbread tea, cooled
1 t baking powder

1/2 t salt
1 t ground ginger
1 t ground cinnamon
1/2 t ground cloves
1/2 t ground nutmeg
1 t vanilla extract

Prepare the dough: Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, then stir in the brewed tea and vanilla extract.

Combine the dry ingredients: In a separate bowl, whisk together the flour, baking powder, salt, ground ginger, ground cinnamon, ground cloves, and ground nutmeg. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

Shape and bake: Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on a parchment-lined baking sheet and bake for 25-30 minutes, or until golden brown.

Slice and bake again: Remove from the oven and let cool for 10 minutes. Using a serrated knife, slice the logs diagonally into 1/2-inch-thick slices. Place the slices cut side down on the baking sheet and bake for an additional 10-15 minutes, or until crisp and golden.

Cool and serve: Let the biscotti cool completely on a wire rack before serving. Enjoy with a cup of tea or coffee.