

Pumpkin Spice Chocolate Chip Biscotti



Servings: 18

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/8 teaspoon ground clove
1/8 teaspoon salt
1/2 cup sugar
1/4 cup pumpkin puree
1 tablespoon unsalted butter, melted
1 large egg
1/2 teaspoon vanilla extract
1/2 cup chocolate chips

To a bowl add all-purpose flour, baking powder, ground cinnamon, ground nutmeg, ground ginger, ground cloves, and salt. Whisk together until combined.

In a separate bowl add sugar, pumpkin puree, melted butter, egg, and vanilla extract. Whisk together until smooth.

Gradually stir the all-purpose flour mixture into the pumpkin mixture until a dough forms and all the flour is incorporated. Stir in chocolate chips. The dough should be soft and slightly sticky.

Place the dough on to a baking tray lined with parchment paper. Pat into a log roughly 8-inches long by 6-inches wide and 1/4-inch high.

Bake in a 350°F oven for 20-25 minutes or until set on the edges and the centre is firm.

Cool the biscotti for 10 minutes then transfer to a cutting board. With a serrated knife cut the biscotti into 1-inch wide pieces.

Place the biscotti cut side down back on the baking tray and bake for 8 minutes. Flip and bake for another 8 minutes or until dry and firm.

Cool completely before serving.

Enjoy!

Per Serving (excluding unknown items): 96 Calories; 2g Fat (22.6% calories from fat); 2g Protein; 17g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 34mg Sodium; 8g Total Sugars; trace Vitamin D; 23mg Calcium; 1mg Iron; 41mg Potassium; 41mg Phosphorus. Exchanges: .