

Gingerbread Biscotti



Rated: ★★★★★

Submitted By: CRISTINA GOMEZ

Photo By: POOKY1969

Prep Time: 25
Minutes

Cook Time:
40 Minutes

Ready In: 1 Hour
5 Minutes

Servings: 48

"These spicy Italian cookies are the perfect accompaniment for cocoa or coffee during the holiday season! Serve with lemon curd or drizzle with lemon flavored almond bark for a special treat."

INGREDIENTS:

- | | |
|------------------------------|---------------------------------|
| 1/3 cup vegetable oil | 1 1/2 tablespoons ground ginger |
| 1 cup white sugar | 3/4 tablespoon ground cinnamon |
| 3 eggs | 1/2 tablespoon ground cloves |
| 1/4 cup molasses | 1/4 teaspoon ground nutmeg |
| 2 1/4 cups all-purpose flour | |
| 1 cup whole wheat flour | |
| 1 tablespoon baking powder | |

DIRECTIONS:

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a cookie sheet.
2. In a large bowl, mix together oil, sugar, eggs, and molasses. In another bowl, combine flours, baking powder, ginger, cinnamon, cloves, and nutmeg; mix into egg mixture to form a stiff dough.
3. Divide dough in half, and shape each half into a roll the length of the cookie. Place rolls on cookie sheet, and pat down to flatten the dough to 1/2 inch thickness.



Country Apple Dumplings



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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

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