

# Gingerbread Biscotti

Poetry & Pies

**prep time:** 10-15 minutes

**bake time:** 35-40 minutes

**total time:** 55 minutes

**servings:** 18-22 cookies



## Ingredients

- 3 cups (408g) flour, spooned and leveled then sifted
- 1 tablespoon (15g) baking powder
- ¼ teaspoon (2g) finely ground sea salt
- 2 teaspoons (5g) [ground cinnamon](#)
- ¼ teaspoon (1g) ground cloves
- 2 teaspoons (6g) ground ginger
- ½ cup (113g) unsalted European style butter, softened
- ½ cup (100g) granulated sugar
- ½ cup (100g) brown sugar (light or dark)
- 2 large eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ cup (70g) unsulphured baking/light molasses (not blackstrap)
- 6 ounces (170g or 1 cup) [white chocolate chips](#) (or [white candy melts](#))

## Instructions

1. Preheat oven to 350F/175C. Line two [baking sheets](#) with [parchment](#) or a [silicone mat](#).
2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together the flour, baking powder, salt, and spices. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until creamed, about 30 seconds. Add the sugar and brown sugar and mix on high until light and fluffy,

about 1 minute. Add the eggs, one at a time, on medium, mixing for about 30 seconds after each egg, until well-blended. Add vanilla extract and then mix, starting on low then increasing to high to fully incorporate. Finally, add the molasses and mix until well-blended.

4. Scrape the bowl then sift in the flour and mix on low until fully incorporated, scraping the bowl if necessary.
5. Divide the dough in half and place each half on a prepared cookie sheet. Shape each portion of dough into a log that is about 10 inches long and 3 inches wide. Lightly flour your hands if needed, but avoid adding too much flour, as it will change the gingerbread coloring on the baked biscotti.
6. Bake for 25-30 minutes, until each log is matte in appearance and has darkened slightly. Remove from oven (but leave the oven on) and let each log cool for about 10-15 minutes.
7. Once the logs have cooled slightly, cut into ½ inch slices. Lay each slice down on its side (so cut side up). Bake for 5 minutes then flip each cookie and bake 5 minutes more. Let cool on pan 10 minutes then remove to a [cooling rack](#) to cool completely.
8. While biscotti cool, melt your white chocolate. You can use the microwave at half power in 30 second increments or a double boiler (which for me is just a heatproof bowl set over a saucepan with 1" of simmering water over low heat). With a double boiler, stir constantly until the white chocolate is mostly melted then remove from heat and stir until smooth.
9. You can either dip half (or most) of each cooled biscotti into the bowl of white chocolate or drizzle it on. To drizzle, let it cool 2-3 minutes then pour melted white chocolate into an unopened piping bag (propping the back up in a tall glass makes this easier). Snip a small opening (about ⅛ inch) off the end of the bag and drizzle as desired. Be swift with your motions to get smooth lines. If the white chocolate is too hot to hold the bag, wrap in a kitchen towel.
10. Let the white chocolate cool completely before serving.

*Enjoy! Cookies will last in an airtight container for 3-5 days.*