

Pumpkin-Spice Biscotti

Adapted from Chatelaine Magazine

Yield: ~42 cookies

Ingredients:

- 2 1/2 cups All-Purpose Flour
- 1 cup Granulated Sugar
- 2 1/2 tsp. Pumpkin-Pie Spice
- 1 1/2 tsp. Baking Powder
- 1/8 tsp. Salt
- 2 Eggs
- 1/2 cup Pumpkin Puree
- 1/2 cup Unsalted Butter, melted
- 1/2 tsp. Vanilla
- 1/4 cup Coarse Sugar

Directions:

1. Preheat oven to 350F and line a baking sheet with parchment paper.
2. In a large bowl, combine the flour, sugar, pumpkin-pie spice, baking powder and salt.
3. In another bowl, whisk the eggs, pumpkin puree and vanilla together.
4. Whisk in the melted butter slowly to ensure the mixture doesn't become too warm.
5. Pour liquid mixture into the dry ingredients and stir/knead till dough forms.
6. Transfer the dough to a floured surface to shape into two flat logs that are approximately 2 inches wide and 1/2 inch tall.

7. Sprinkle coarse sugar on the top pressing it into the dough.
8. Bake for 50 minutes, or until the logs are firm to the touch.
9. Remove from oven and let cool completely.
10. Reduce oven temperature to 300F.
11. Once cooled, cut logs into 1/2 inch pieces and place cut side down on a cookie sheet
12. Bake for an additional 40 minutes, turning the cookies over after 20 minutes.
13. Let cool on rack and store in an airtight container.

Note:

There is no need to do all the baking all at once or the same day. You can let the logs cool to cut and bake them a couple hours later or the next day.

Add 1/4 cup pumpkin seeds (pepitas) to add more of a crunch.

Make them pumpkin-spice latte biscotti by dipping one side or drizzling melted white chocolate on top after baking.