



gingerbread biscotti

DECEMBER 8, 2014

Gingerbread Biscotti

Yield: 30 to 34

Time: About 1 1/2 hours

Cookie

2 cups plus 2 tablespoons (265 grams) all-purpose flour, plus extra for flouring hands
2 teaspoons (10 grams) baking powder
2 teaspoons (4 grams) ground cinnamon
2 teaspoons (4 grams) ground ginger
1/8 teaspoon ground cloves
A few grinds of black pepper
1/2 teaspoon coarse sea salt
1/2 cup (95 grams) dark brown sugar
1/2 cup (100 grams) granulated sugar
7 tablespoons (100 grams) unsalted butter, melted and cooled
2 large eggs
2 teaspoons (10 ml) vanilla extract
1 1/3 cups toasted, chopped nuts or white or dark chocolate chunks (optional, I kept mine plain)
1 large egg white

Cinnamon-sugar (optional)

1/3 cup (65 grams) granulated sugar
1 tablespoon (6 grams) ground cinnamon

Heat oven to 350°F (175°C). Line one large or two small baking sheets (if yours are small you'll probably prefer using two, as the logs will spread a lot) with parchment paper or a silicon baking mat. In a large bowl, stir together dry ingredients — 2 cups plus 2 tablespoons flour, baking powder, spices, pepper and salt. In a medium bowl, whisk together sugars, butter, 2 large eggs and vanilla. Add wet ingredients along with any optional additions (nuts or chocolate) to dry mixture and stir to combine. It's going to seem a bit soft and sticky; it's a-okay.

Divide dough in half. Using floured hands, transfer first half to the prepared baking sheet(s) and form it into a slightly flattened log about 11 inches (28 cm) by 2 1/2 (6 1/2 cm) inches, going down one side of a baking sheet intended for two logs, or the center of a baking sheet intended for one log. Repeat with second half of dough. Whisk egg white in a small bowl until a little foamy and loose. Brush over top and sides of each log.

Bake logs until golden brown all over, about 25 minutes. Transfer tray to cooling rack; let cool about 25 minutes, until lukewarm. Gently transfer each log to a cutting board. Using a sharp serrated knife and gently sawing motion, cut logs on the diagonal into 1/2-inch wide slices. If using cinnamon-sugar, stir the two together and dip both cut sides in the mixture.

Arrange slices, a cut side down, on baking sheet(s). Bake for another 10 to 12 minutes, until golden underneath. Turn each biscotti over and bake for a final 6 to 8 minutes, until lightly bronzed all over. Let cool on rack.

Do ahead: Baked biscotti should keep in airtight containers at room temperature for weeks.

