

Gingerbread Biscotti With Maple Glaze

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Ingredients

- 2½ cups unbleached all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon pumpkin pie spice, or cinnamon
- ½ cup cold butter, cut into cubes
- ½ cup sugar
- ½ cup light brown sugar
- 2 tablespoons molasses
- 2 eggs
- 2 teaspoons vanilla extract
- Maple Glaze
- 1 cup powdered sugar
- ½ teaspoon pumpkin pie spice, or cinnamon
- 1 tablespoon maple syrup
- 1-2 tablespoon milk



Instructions

1. Preheat the oven to 350 degree
2. In a bowl whisk together the flour, baking powder, baking soda, salt, and pumpkin pie spice until well combined
3. Place the cubed butter into a stand mixer with a paddle attachment (a hand-mixer can be used as well)
4. With the mixer running, add in the sugar and brown sugar
5. Cream the butter and sugar together until well combined, and starts to become lighter in texture, making sure to scrape down the sides of the bowl
6. Add in the molasses
7. Add in the eggs one at a time mixing well after each one is added
8. Add in the vanilla extract
9. Slowly add in the flour mixture, and stir until just combined, making sure to scrape down the sides of the bowl
10. Line a baking sheet with parchment paper
11. Cut the dough in half to create two loafs about 9 inches long and 2 inches wide, making sure the two loafs aren't placed too close to each other
12. Bake at 350 degrees for about 20-30 minutes or until the sides start to become golden
13. Allow to cool for about 20 minutes
14. Use a large sharp knife to make about 1 inch cut diagonally to create the biscotti
15. Place the cut biscotti on one of the cut sides and bake again for 5-10 minutes depending on how crunchy you like them! If you like them to be a little softer, bake closer to 5 minutes, and closer to 10 minutes for more of a crunchy biscotti
16. Allow to cool and prepare the glaze
17. In a bowl, combine the powdered sugar and pumpkin pie spice using a whisk
18. Whisk in the maple syrup
19. Whisk in 1 tablespoon milk
20. Continue to whisk until well combined, if it is too thick add more milk, if it is too thin add more powdered sugar; you are looking for more of a thicker glaze that will be able to hold its shape
21. Drizzle the glaze over the biscotti; to make it really pretty, pour the glaze into a plastic bag, cut off the tip of the bottom corner, and use that to drizzle the glaze over the biscotti

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/gingerbread-biscotti-maple-glaze/>