

## GINGERBREAD BISCOTTI

- 1/2 cup unsalted butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/4 cup dark molasses (not blackstrap)
- 2 eggs
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves
- 1/4 teaspoon salt

Preheat the oven to 350 degrees F. Cover two baking sheets with parchment paper. Set aside.

In a large bowl with an electric mixer, beat together the butter, sugars, and molasses until smooth. Add eggs, one at a time, beating well after each addition.

In a separate bowl, combine the dry ingredients with a whisk. Add the dry ingredients to the wet mixture and mix until blended. The dough will be moist and somewhat sticky - almost thick and batter like.

Spoon the dough into two piles on the baking sheets (Note: this will really, really spread so be sure you leave lots of space in between if you are using one sheet.) Using the back of a spoon to mold it, shape the dough into two 12 x 2 - inch logs. If you like you could wet your hands to form the logs

Bake in the oven until browed at the edges and firm, about 25 to 30 minutes. The cooking time will vary depending on the thickness, but you want to cook it until it is cooked through and no longer doughy in the center. Remove from the oven and reduce the temperature to 300 degrees F.

Let the loaves stand on the baking sheets until cool enough to touch, about 5 minutes. Remove to a cutting board and cut into 1/2 to 3/4 - inch thick slices. *(Karen cuts the two loaves down the middle longways first and then across in the slices for the Cafe Treats so she has more servings. Otherwise, she would have 1/2 to 3/4 inch wide and 3 to 4 inch long slices.)*

Place the slices on the baking sheets with the cut side down. Return to the oven and bake (at 300 degrees F) for 4 - 5 minutes. Remove from the oven, flip the biscotti over to expose the other cut side and bake 4 - 5 minutes more.

Remove from the oven and transfer the biscotti to racks and let cool completely. Don't worry if they still seem soft, they will crisp up nicely as they cool. Once cool, store in an airtight container for up to a month or freeze for longer storage. If you'd like to dress them up, dust with powdered sugar icing or dip the bottom in white chocolate or an icing sugar glaze

*(Karen drizzles the biscotti with a powdered sugar glaze.)*