

Gingerbread Biscotti

- ¾ cup hazelnuts, toasted & coarsely chopped
- 1 cup old fashioned rolled oats
- 1 ¾ cups all purpose flour
- ¾ cup dark brown sugar
- ½ tsp kosher salt
- 1 tsp baking powder
- ½ tsp baking soda
- ¾ tsp ground cinnamon
- ½ tsp ground ginger
- ⅛ tsp ground cloves
- 2 large eggs
- ¼ cup unsulphured molasses
- 2 tbsp B.R. Cohn Unfiltered Extra Virgin Olive Oil
- ½ tsp pure vanilla extract
- ¾ cup dark or golden raisins

Line baking sheet with parchment paper. Place hazelnuts on baking sheet and bake on center rack for 15 mins at 350° F or until brown and skins are starting to peel. Remove from oven, place hazelnuts in a clean dish towel, roll it up, and let the nuts steam for about five mins. Then briskly rub the nuts, while still in the towel, to remove most of their skins. Set aside to let cool and then coarsely chop. In a food processor, process ½ cup of rolled oats until finely ground. In electric mixer, combine ½ cup of finely ground oats, remaining ½ cup of rolled oats, flour, sugar, salt, baking powder, baking soda, and spices. In a separate bowl, whisk together eggs, molasses, olive oil, and vanilla extract. Mix on low speed, slowly add the egg mixture to dry ingredients, and beat until combined. Mix in chopped hazelnuts and raisins and beat until incorporated. Transfer dough to a lightly floured surface and divide dough in half. Take each half of dough and form into a log, about 12 inches long and 2 inches wide. Transfer logs to the prepared baking sheet, spacing about 3 inches apart. Bake for 30 mins, or until golden brown and firm to the touch. Remove from oven and let cool on a wire rack for 10 mins. Reduce oven temperature to 300° F. Transfer logs to a cutting board and cut into ¾ inch slices, on the diagonal. Place biscotti, cut side down, on the baking sheet. Bake for 6-8 mins, turn slices over, and bake for another 6-8 mins or until dry and firm. Remove from oven and let cool. Can be stored in an airtight container for several weeks.



1.5 Hours



Makes 30 Biscotti



Pairs with B.R. Cohn Late Harvest Sémillon

B.R. COHN WINERY & OLIVE OIL COMPANY



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