

Triple Ginger Biscotti

Last Updated Saturday, 06 July 2019 15:24



Perfect for dipping on a cold day

Ingredients:

70g butter

1 cup sugar

2 eggs

1 Tbsp ginger root grated

1 tsp vanilla essence

1 $\frac{3}{4}$ cup flour

1 tsp baking powder

$\frac{3}{4}$ tsp ginger powder

Pinch of black pepper

1/3 cup chopped crystallized ginger

1/2 cup chopped pecans

1/2 cup chopped chocolate

Method:

Cream the butter and sugar together until light and fluffy.

Add the eggs one at a time.

Add the fresh ginger and vanilla essence.

Sift in the flour, baking powder, ground ginger and pepper.

Beat just till combined.

Gently mix in the crystallized ginger, nuts and chocolate chips.

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Form the dough into as many logs as needed. Each log should be 2 inches wide and 1 inch high.

Bake the logs on 160 degrees celcius for 35 minutes.

Leave to cool slightly. Slice the logs, preferably with a bread knife using a sawing motion.

Spread the slices flat on oven trays.

Bake further at 150 degrees celcius for 20 minutes.