Pumpkin Biscotti

Healthy Holiday Treats by Jessica Van Roo

Ingredients
Yields 15 biscotti

For Biscotti
- 1 1/2 cups all purpose flour
- 1 cup whole wheat pastry flour
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 pinch ginger
- 1 pinch clove
- 2 eggs
- 1/2 cup pumpkin puree
- 1 teaspoon vanilla extract

Directions
1) Preheat oven to 350°F
2) In a large bowl, whisk flours, sugar, baking powder, and spices.
3) In a medium bowl, whisk together the eggs, pumpkin and vanilla. Mix well.
4) Pour the pumpkin mixture into the flour mixture. Mix just until combined. The dough will be crumbly.
5) Flour your hands. Make sure you have a clean kitchen surface and lightly knead the dough.
6) Line a baking sheet with parchment paper. Form the dough into a large log, roughly about 15-20 inches by 6-7 inches.
7) The loaves should be relatively flat, only about 1/2 inch high. Bake for 22-30 minutes at 350 F, until the center is firm to the touch.
8) Let biscotti cool for 15 minutes and then using a serrated knife cut into 1 inch wide pieces.
9) Turn the oven to 300 F and bake for an additional 15-20 minutes. Cool completely.

**(Feel free to also form two smaller logs for cute two-bite biscotti; just cut the baking time to 18-24 minutes.)**