Whole Wheat Walnut Raisin Biscotti

Ingredients
Serves 6

For Biscotti
- 3/4 cup whole wheat pastry flour,
- 1/2 cup all-purpose flour
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1/2 cup walnut halves, chopped
- 1/4 cup golden raisins
- 2 large eggs
- 1 teaspoon pure vanilla extract
- Melted Chocolate for drizzling (optional)

Directions
1) Preheat oven to 350 degrees.
2) Line a baking sheet with parchment paper and spray with nonstick cooking spray.
3) In a medium bowl, whisk flours, sugar, and baking powder together, stir in nuts and raisins.
4) In a small bowl, whisk eggs and vanilla together. Add eggs into flour mixture and mix until just combined.
5) Form a 7"(L)X2 1/2" (W) x 1" (H) log on the prepared baking sheet. Bake in oven for 20-25 min, or until firm. Remove from oven and cool completely. Reduce oven to 300 degrees.
6) Using a serrated knife, cut 1/4" thick diagonal slices of the loaf. Place slices in a single layer on the baking sheet.
7) Bake for 15 minutes, flip each biscotti and return to oven to cook for an addition 10-15 minutes or until dry and slightly golden brown. Optional: Cool and drizzle with chocolate.