

Apricot, Macadamia, Ginger and Rosemary Biscotti

Adapted from a Giada de Laurentiis recipe



- 4 cups all purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cups sugar, or sugar substitute
- 1 cup unsalted butter
- 4 large eggs
- 2 tablespoons fresh rosemary, very finely minced
- 1/2 cup crystallized ginger, minced
- 1/2 cup macadamia nuts, chopped (or slivered almonds)
- 1/2 cup dried apricots, minced

Per Serving (excluding unknown items): 116 Calories; 5g Fat (41.1% calories from fat); 2g Protein; 16g Carbohydrate; trace Dietary Fiber; 26mg Cholesterol; 54mg Sodium; 6g Total Sugars; trace Vitamin D; 28mg Calcium; 1mg Iron; 47mg Potassium; 54mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com

Servings: 48

1. Preheat the oven to 350°F.
2. Line a heavy large baking sheet with parchment paper. Whisk the flour, baking powder, and salt in a medium bowl to blend. Using an electric mixer, beat the sugar and butter in a large bowl to blend. Beat in the eggs 1 at a time. Add the flour mixture and beat just until blended.
3. Into the bowl with the flour mixture, add the chopped apricots and mix. Separate any pieces that are sticking together. Add the nuts, crystallized ginger and rosemary.
4. With mixer running, slowly add the flour mixture and continue until all the flour has been incorporated.
5. Onto a floured board, pour the dough out, mix 4-5 times, pulling any stray pieces of apricot or nuts. Divide the dough into 4 pieces. Gently roll or flatted the dough pieces into about 12-14" lengths, flattening the top slightly.
6. Bake the biscotti for 30 minutes, rotating and changing the pans after 15 minutes. Remove from oven and allow to cool for 30 minutes (no longer). Gently place each baked dough form onto a cutting board. Using a serrated knife, gently slice, on the diagonal, into 1/2 inch or less pieces, carefully holding each end as you saw, so the ends won't break off.
7. Place cut slices back onto baking sheet, flat sides down, return to oven and bake for 7 minutes. Exchange location of pans, and turn them around and continue baking for about another 10 minutes. If you prefer the biscotti to be uniformly golden brown, turn them over after 5 minutes so the other side browns. Remove from oven, cool, then package into containers. They will keep at room temp (sealed) for several days. Ideally, freeze them, and remove 10-15 minutes before serving, as the apricots can be extremely firm when frozen. You don't want to break a tooth!