

# Gingerbread Biscotti with Apricots and Almonds

Challenge Dairy recipe



## Servings: 30

1. Preheat oven to 325°F.
2. Cream butter, sugar, ground ginger and allspice until light and fluffy. Beat in eggs, molasses and chopped ginger root. Combine flour, baking soda and salt; blend into butter mixture. With mixer on, slowly add almonds and apricots. Chill dough for ease of handling.
3. Divide dough in half. On a lightly floured surface, shape each portion into two 12-inch long logs. Place logs on a lightly buttered or parchment lined cookie sheet. If you have one of the corrugated-style baking sheets, neither parchment nor butter is required.
4. Bake 30-35 minutes or until firm. Cool for about 15 minutes, then using a long, serrated knife, cut diagonally into 3/8-inch slices. Place slices on a cookie sheet and bake at 250°F for approximately one hour to dry the biscotti. If you use a convection oven for this step, reduce time to about 40 minutes. If you run out of room on your baking sheets, stand some of the biscotti on the edges but leave enough room around them to dry out in the oven. Make sure they aren't touching. Cool completely then freeze in plastic storage bags. They're fine, eaten from a frozen state. Great with a cup of coffee or tea.

1/2 cup unsalted butter (1 stick) softened  
1 cup sugar, or artificial sugar, or combo of both  
1 teaspoon ground ginger  
1/4 teaspoon ground allspice  
2 large eggs  
2 tablespoons molasses  
1/4 cup grated ginger root, yes, freshly grated ginger root  
3 cups all-purpose flour  
1/2 teaspoon baking soda  
3/4 teaspoon salt  
3/4 cup chopped almonds, or sliced  
1/2 cup chopped dried apricots, be sure to cut them into very small little cubes  
Yield: 4 dozen

*Per Serving (excluding unknown items): 135 Calories; 5g Fat (34.7% calories from fat); 3g Protein; 20g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 85mg Sodium; 8g Total Sugars; trace Vitamin D; 19mg Calcium; 1mg Iron; 106mg Potassium; 42mg Phosphorus. Exchanges: 0 Grain(Starch).*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**