

# Gingerbread Biscotti

[www.allrecipes.com](http://www.allrecipes.com) Cristina Gomez  
All Rights Reserved © 2019 Allrecipes.com  
Printed from Allrecipes.com 02/27/19

Prep Time: 25 m  
Cook Time: 40 m  
Ready in: 1 h 5 m

## Ingredients

- 1/3 cup vegetable oil
- 1 cup white sugar
- 3 eggs
- 1/4 cup molasses
- 2 1/4 cups all-purpose flour
- 1 cup whole wheat flour
- 1 tablespoon baking powder
- 1 1/2 tablespoons ground ginger
- 3/4 tablespoon ground cinnamon
- 1/2 tablespoon ground cloves
- 1/4 teaspoon ground nutmeg

## Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a cookie sheet.
2. In a large bowl, mix together oil, sugar, eggs, and molasses. In another bowl, combine flours, baking powder, ginger, cinnamon, cloves, and nutmeg; mix into egg mixture to form a stiff dough.
3. Divide dough in half, and shape each half into a roll the length of the cookie. Place rolls on cookie sheet, and pat down to flatten the dough to 1/2 inch thickness.
4. Bake in preheated oven for 25 minutes. Remove from oven, and set aside to cool.
5. When cool enough to touch, cut into 1/2 inch thick diagonal slices. Place sliced biscotti on cookie sheet, and bake an additional 5 to 7 minutes on each side, or until toasted and crispy.