



Spiced Eggnog Biscotti

Yields 30 Medium Biscotti

INGREDIENTS:

- 2 cups unbleached all-purpose flour
- 1 tsp. baking powder
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground nutmeg
- $\frac{1}{4}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. ground cloves
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup canola oil
- $\frac{1}{2}$ cup eggnog
- 1 tsp. vanilla
- Optional: $\frac{1}{2}$ cup whole pecans or other nuts

Glaze

- $\frac{3}{4}$ cup powdered sugar
- 1 Tbsp. eggnog
- $\frac{1}{4}$ tsp. ground cinnamon



If you are an eggnog fan, you are going to love these! They always remind me of my father, who loved eggnog. This recipe totally brings back those cozy, unforgettable holiday memories with him.

INSTRUCTIONS:

1. Preheat oven to 350 degrees F. Lightly grease a baking sheet or line it with parchment paper.
2. In a large bowl, mix flour, baking powder, sugar, cinnamon, nutmeg, ginger, cloves and salt. Make a well in the center of the dry ingredients to place canola oil, eggnog and vanilla. Mix together until the dough starts coming together. Add the whole nuts now, if using; incorporate until combined.
3. On a lightly floured board divide dough in half and shape into two logs 2 $\frac{1}{2}$ " x 12" x $\frac{1}{2}$ " high.
4. Bake 20 minutes, until logs are firm to touch. Remove baking sheet from oven and place on a wire rack to cool for 15 minutes.
5. Move logs to a cutting board using two spatulas. Use a serrated knife to cut each log on a diagonal into $\frac{1}{2}$ inch wide slices.
6. Place the slices round side up on baking sheet and return to the oven for 10 minutes.
7. Remove from oven, transfer to wire racks and let cool completely before glazing.

Glaze

1. In a small bowl whisk together powdered sugar, eggnog and cinnamon.
8. Using a fork, drizzle glaze on top. Let biscotti set until glaze hardens.

Store biscotti at room temperature in an air tight container for up to two weeks or freeze up to 6 months.