



Gluten-free Biscotti

Recipe from The Flour Farm



Ingredients



- 2 ½ cups -2 t. Flour Farm blend
- 1 ½ t. Aluminum free, double acting baking powder
- ½ t. extra fine pink Himalayan salt
- ½ cup unrefined Coconut sugar
- ¾ cup light brown sugar
- 1 cup chopped and roasted nuts
- ½ cup chopped dried fruit-optional
- 3 large eggs
- ½ cup + 1 T. oil of your choice
- 1 t. pure Almond Extract
- 1 t. pure vanilla extract
- 1 t. Zest of lemon or orange



Directions



1. Whisk together dry ingredients in a medium bowl.
2. Whisk in the nuts and dried fruit
3. In a separate bowl, whisk together the eggs, oil, extracts and zest.
4. Add flour mixture and thoroughly combine with a heavy spoon.
5. Scoop out the dough into two even vertical logs on a parchment lined baking sheet. Shape dough with wet hands into two smooth logs. Leave about 4 inches between each log and keep the height of each log at about 1 ½ inches. Put the dough into two 9x5" prepared loaf pans.
6. Bake at 350 for 30 minutes. Remove from the pan and cool the entire pan on a rack for 30 to 60 minutes.
7. Move the logs one at a time to a cutting board. Cut cookies at an angle, 1/2 " to ¾" thick.

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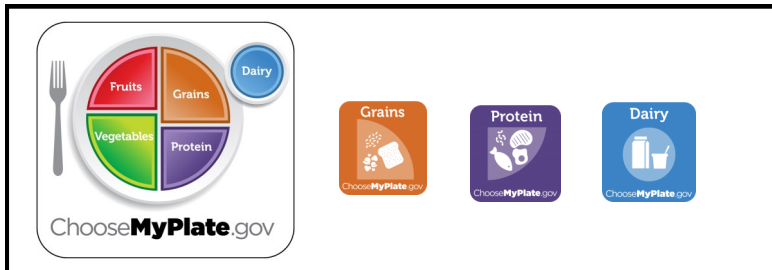
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Fast Facts



Featured Food Groups



Cooking Tips



Before you dive in Prep:

- Bring eggs to room temperature
- Toast nut and cool
- Roughly chop nuts

Nutrition Facts

Nutrition Facts	
Serving size	
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 55mg	2%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

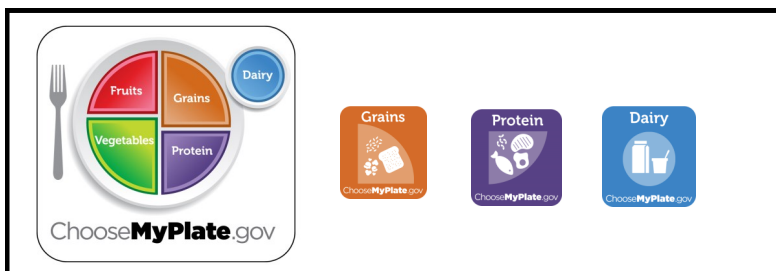
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