

APRICOT & PISTACHIO BISCOTTI

INGREDIENTS

- 1 1/2 C Whole-wheat pastry flour **OR** gluten-free flour
- 1 1/2 T Baking powder
- 1/2 t Nutmeg **OR** cardamom

- 1 T Whole-wheat pastry flour **OR** gluten-free flour
- 3/4 C Apricots (dried) (chopped)
- 1/2 C Pistachios

- 1/2 C Egg substitute **OR** 2 large eggs
- 2 T Oil
- 1/4 C Coconut sugar **OR** sugar substitute
- 1 t Vanilla



DIRECTIONS

- 1 Whisk flour, baking powder & nutmeg powder in a medium bowl
- 2 In a small ball, mix 1 T flour with apricots & pistachios to keep apricot from sticking to each other
- 3 In another medium size bowl, whisk eggs, oil, sugar & vanilla
- 4 Add the flour mix to the egg mix & stir until lumpy
- 5 Now use your hands (wear gloves) to make sticky dough
- 6 Add the apricot nut mix & combine thoroughly
- 7 If the mix is too dry, just wet your hands with water & knead lightly
- 8 Make into a log & place on a parchment lined cookie pan
- 9 Bake until the tops are firm & edges start to brown (25-30 minutes)
- 10 Take out of oven & cool on a wire rack (15 minutes)
- 11 Transfer to a cutting board
- 12 Use a very sharp knife & cut 1/2 "or 3/4" thick slices (straight or diagonal)
- 13 Bake on 1 side for 10 minutes & the other side (5 minutes)
- 14 Cool on a wire rack & store in an airtight container

NOTES

- 1 If you use coconut sugar the biscotti will turn brown instead of what you see in the photo
- 2 If you want a sweeter biscotti add 1/4 C more of the sugar **OR** a sugar substitute

