

CAROB CHIP BISCOTTI



INGREDIENTS

- 1/3 C Almonds (chopped)
- 1/2 C Whole wheat pastry flour **OR** a gluten-free flour of your choice
- 1 T Cocoa powder (unsweetened)
- 1/4 t Baking Soda
- 1 pinch Salt
- 2 t Espresso powder **OR** Instant coffee
- 1/4 C Carob chips (mini size are the best)
- 1/4 C Egg substitute
- 1/4 t Vanilla
- 1/3 C Splenda sugar substitute cup for cup

DIRECTIONS

- 1 Pre-heat oven to 325 F
- 2 Combine all the ingredients in a bowl
- 3 Form dough into a log and place it on a foil-lined baking pan
- 4 Bake for 30 minutes and allow to cool slightly
- 5 Transfer the log to a cutting board
- 6 Using a serrated knife, slice it cutting at an angle if necessary
- 7 If you like your biscotti soft, gently pick up each slice & set them on a rack to cool
- 8 If you like your Biscotti **crisp**, gently place the slices back onto the cookie sheet keeping them at least 1/2 inch apart from each other
- 9 Bake the cut cookies at 350 F for another 15 minutes

