

Meal:	Cookies
Category:	VERY easy
Time:	15 min prep; 1.5 hr cooking

# Pumpkin Spice Biscotti

## Ingredients

- 2 ½ c all purpose flour
- 1 c granulated sugar
- ¼ c unsalted raw shelled pumpkin seeds
- 2 tsp pumpkin pie spice
- 1 ½ tsp baking powder
- 1/8 tsp salt
- 2 eggs
- ½ c pumpkin puree
- ½ c unsalted butter, melted
- 1 tsp vanilla extract
- ¼ c coarse sugar



## Directions

Preheat oven to 300F. Line a baking sheet with parchment paper. In a large bowl, stir flour with sugar, pumpkin seeds, pumpkin spice, baking powder and salt. In separate bowl, whisk eggs with pumpkin purr, butter and vanilla extract. Pour egg mixture into flour mixture and stir to combine. Transfer dough to a lightly floured surface. Shape into 2 long, flat logs about 2" wide and ½ inch thick (dough rises when it bakes). Sprinkle coarse sugar on top of logs, pressing gently so it adheres.

### Bake

- for 30 min until centres are firm to the touch
- remove from oven and let cool 5 min

### Re-bake

- reduce temperature to 275 F
- using a serrated knife, cut logs into ½ inch pieces
- place cut-side down on the baking sheet
- bake an additional 35 min
- cool completely on a rack

## Nutritional Information per serving

Calories = 73	Protein = 1.4 g
Fat = 2.8 g	Carbohydrates = 11 g
Saturated fat = 1.5 g	Sugar = 5.1 g
Trans fat = 0	Fibre = 4 g
Sodium = 12 mg	