

Pumpkin Biscotti with Cranberries, Walnuts and White Chocolate Cinnamon Drizzle

Ingredients:

- ➲ 1 stick unsalted butter, softened
- ➲ ¾ c granulated sugar
- ➲ ¼ c molasses
- ➲ ½ c canned pumpkin
- ➲ 1 large egg
- ➲ 1½ tsp puré vanilla extract
- ➲ 2¾ c all-purpose flour
- ➲ 1 Tbsp pumpkin spice (I love Penzey's)
- ➲ 2 tsp baking powder
- ➲ ½ tsp salt
- ➲ 1½ tsp cinnamon
- ➲ ½ tsp ground ginger
- ➲ ¾ c chopped walnuts
- ➲ ¾ c dried cranberries
- ➲ 1 egg white (for brushing over biscotti)

For Drizzle:

- ➲ 4 oz. white chocolate
- ➲ 1 tsp cinnamon



Directions:

1. Preheat oven to 350° F.
2. In a large bowl, whisk together flour, pumpkin spice, baking powder, salt, cinnamon, and ground ginger.
3. In a standing mixer, with paddle attached, beat together sugar, butter, pumpkin and molasses until light and fluffy. Add egg and vanilla and beat until combined.
4. Gradually add flour mixture to pumpkin mixture on low-speed and scrape down sides of bowl as needed. Stir in walnuts and cranberries.
5. Divide dough in two equal parts and shape it with your hands to form two logs (about 10" x 2"), placing two inches apart on your baking sheet. Using a pastry brush, baste the logs with egg white on top and sides.
6. Bake for about 25-30 minutes until firm.
7. Remove from oven (leaving temperature on) and allow to cool for about 20 minutes.
8. Transfer to a cutting board and carefully cut biscotti at a slight angle about 1-inch thick. Place biscotti cut-side down back on baking sheet and bake for an additional 10 minutes until biscotti is dry.
9. Remove from oven and prepare drizzle. Melt white chocolate in a small glass bowl on power level 2 in microwave for about 1 minute, heating in additional 15-second intervals if necessary, stirring in between until you have achieved a smooth and creamy consistency. Sprinkle in cinnamon and stir to combine.
10. With a fork, drizzle melted chocolate over biscotti and allow drizzle to cool and harden for about 10 minutes.