

DATING AIN'T EASY, GINGERBREAD BISCOTTI

DATING MAY NOT BE EASY, BUT IT SURE IS ENTERTAINING.



- 1/3 cup vegetable oil
- 1 cup sugar
- 3 eggs
- ¼ cup molasses
- 3 cups all purpose flour
- 1 tbsp. baking powder
- 1 tbsp. ground ginger
- 1 tbsp. cinnamon
- 1 ½ tsp. ground cloves
- ¼ tsp. nutmeg
- ½ cup white chocolate chips

- * Preheat oven to 375°F (190°C).
- * In a large bowl beat together; oil, sugar, eggs, and molasses.
- * In a medium bowl; sift together, flour, baking powder, ginger, cinnamon, cloves, and nutmeg. Mix into the wet mixture. Dough will be a little sticky and heavy.
- * Divide the dough into two on a lined cookie sheet. With lightly floured hands shape dough into two flattened logs. About ½ inch thick.
- * Bake for about 25 minutes, until centre is set. Remove from oven. When cool enough to touch, cut into ½ inch slices. Lay the slices on their side. Bake for an additional 6-8 minutes. Turn slices over and continue baking for 6-8 minutes.
- * In a small saucepan over very low heat melt the white chocolate chips. Drizzle over baked biscotti.

