



Apricot Ginger Biscotti

Bursting with flavor and filled with goodies, this biscotti will have your friends and family clamoring for more.

Ingredients

- 2 tablespoons toasted sesame seeds
- ½ cup coarsely chopped pistachios
- ¼ cup finely chopped crystallized ginger
- 6 tablespoons finely chopped dried apricots
- 2 tablespoon butter, softened
- ½ cup sugar
- 1 teaspoon vanilla extract
- 1 tablespoon sesame oil
- 1 egg, large
- 1 egg white
- 1¾ cup + 2 tablespoons (262 g) [Pamela's Baking & Pancake Mix](#)

Directions

Preheat oven to 300° with rack in top third of oven. Line a cookie sheet with parchment paper and spray with nonstick cooking spray.

In a medium bowl, mix together sesame seeds, pistachios, ginger, and apricots. Use your hands to rub the mixture back and forth, breaking up any clumps of sticky fruit and distributing evenly into nuts and seeds. Set aside when well mixed.

In the bowl of a stand mixer with paddle attachment, mix together butter and sugar until light and fluffy, about 2 minutes. Add vanilla and sesame oil and mix well. Add eggs and mix well again. Gradually add Baking & Pancake Mix until completely combined. Add fruit and nuts and mix until well distributed.

Divide dough in half and form two logs of dough on the sprayed parchment paper. Use two rubber spatulas or wet fingers to form the logs because dough is sticky. Make each log about 2 inches wide and 12 inches long.

Bake 30 to 35 minutes until lightly golden. Remove from oven and place cookie sheet on a wire rack for about 15 minutes, until logs are cool.

Lower oven temperature to 275°. With a serrated knife, carefully cut ½ to ¾-inch-thick diagonal slices across the logs to form biscotti. Place slices flat on their sides on the cookie sheet. Bake 10 minutes, remove from oven and carefully turn each slice over, then bake another 10 minutes. Allow biscotti to cool completely on cookie sheet. Store in an airtight tin in a dark and cool place.

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