



# Pumpkin Biscotti

These are meant to be crisp so you can dip them into coffee or milk. They are especially good with Port or Sherry. Made with our [Pumpkin Bread Mix](#).

## Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 3 egg yolks
- ¼ cup water
- ½ cup brown sugar
- 2 TBSP sushi ginger, finely chopped
- 1 tsp almond extract
- 1½ cups almonds, whole

## Directions

Pre-heat oven to 350° with rack in the center of the oven. Toast almonds about 5 minutes, allow to cool. Line sheet pan with parchment paper.

Beat together egg yolks and sugar until thick. Add water, ginger, and almond extract, and mix. Add Pumpkin Bread Mix and combine completely. Fold in almonds.

Form dough on parchment into two logs, two inches wide and about 1 inch high. Place at least 3 inches apart. Smooth dough with wet hands. Bake for 28 to 32 minutes until starting to color at the edges. Cool for 10 to 15 minutes, peel off parchment, and cut loaves into ½-inch slices with a sharp knife.

Reduce oven temperature to 300°, place cookies flat on parchment lined sheet pans and bake for 6 to 8 minutes on one side. Carefully turn cookies and bake another 6 to 8 minutes until almost crisp. They will get crisper when cooled. If they are not quite as crisp as you like, return biscotti to 300° oven and bake for another 5 minutes or more to desired crispness.

Chef's Note: We like to use the Ginger People's Pickled Sushi Ginger.

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