

Pumpkin Biscotti – Jenn Knapp (2018)

4 tablespoons softened butter, salted
2/3 cup granulated sugar
1 teaspoon grated nutmeg
3/4 teaspoon ground cinnamon
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 large egg
1/2 cup pumpkin purée
2 cups Unbleached All-Purpose King Arthur Flour
1/3 cup pepitas
8 oz. vanilla almond bark
8 oz. dark chocolate

Instructions:

Preheat the oven to 350°F. Lightly grease (or line with parchment) one large baking sheet.

In a medium-sized bowl, beat the softened butter, sugar, spices, baking powder, and salt, until the mixture is smooth and creamy.

Beat in the egg and pumpkin purée. At low speed of your mixer, add the flour, stirring until smooth; the dough will be sticky. Fold in the pepitas.

Scoop the dough onto the prepared baking sheet. Divide it in half, and shape it into two 10" x 2 1/2" logs. Pat the logs into long rectangles.

Bake the dough for 25 minutes. Remove it from the oven.

Wait 5 minutes, then use a sharp chef's knife or serrated knife to cut the log crosswise into 1/2" to 3/4" slices.

Set the biscotti cut side down on the prepared baking sheet. Return the biscotti to the oven, and bake them for 40 to 45 minutes, until they're starting to turn golden brown around the edges. Cool completely on a baking rack.

In separate bowls, melt the almond bark and chocolate in microwave at 30 second increments until melted. Drizzle over the cooled biscotti.