



# Tasty Pumpkin Biscotti

## ingredients

- 4 tablespoons unsalted butter
- 1/2 cup sugar, plus 1 tablespoon
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons McCormick Pumpkin Pie Spice
- 1 1/2 teaspoons baking powder
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup pumpkin puree
- 2 cups all-purpose flour
- 1/2 cup toasted pepitas
- 1/2 cup dried cranberry
- 2 cups white chocolate chips
- 1 tablespoon coconut oil

## directions

- Preheat the oven to 350°F. Line a 9x13-inch baking sheet with parchment paper
- In a large bowl, combine the butter, 1/2 cup sugar, the salt, pumpkin pie spice, baking powder. Cream with a hand mixer on medium speed until smooth.
- Add the egg, vanilla, and pumpkin puree and beat to combine.
- Add the flour and beat just to incorporate. Fold in the pepitas and cranberries with a rubber spatula.
- Transfer the dough to the prepared baking sheet and shape into 12x5 inch rectangle about 1/2 inch thick. Sprinkle the remaining tablespoon of sugar over the top of the dough
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# enjoy!



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- Bake for 30 mins, or until dough is firm to the touch. Remove from the oven and let cool for about 15 minutes. The log should be just warm enough to touch. If it cools too much, it will be difficult to slice.
- Line a baking sheet with parchment paper
- Slice the log into 1/2 inch thick pieces. Arrange the pieces, cut-side up, on the prepared baking sheet and return to the oven. Bake for another 15 mins. or until the tops begin to crisp. Flip the biscotti over and continue baking for 15 mins more. Remove from the oven and let cool completely.
- In medium microwave safe bowl, combine the white chocolate chips and coconut oil. Microwave in 30 seconds intervals, until completely melted and smooth
- Line a baking sheet with parchment paper
- Dip the bottom half of the each biscotti in melted white choc. then place on the baking sheet and refrigerate for 20 Minutes
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