



Einkorn Biscotti

Ingredients:

2 ¼ cups Resurgent Grains Organic Einkorn Flour

¼ cup sugar

1 tsp baking powder

¼ tsp salt

1/3 cup mashed ripe banana (about 1 banana)

1 tbsp vegetable oil

1 tsp vanilla extract

1 large egg

1/3 cup chopped pecans, toasted

Preheat oven to 350°.

Combine flour, sugar, baking powder and salt into a bowl; set aside.

Combine banana, oil, egg and vanilla in another bowl and then add flour mixture and pecans.

Dough will be very sticky. Turn dough out onto a surface liberally dusted with flour; shape dough into two 8-inch-long rolls.

Place the rolls on a baking sheet prepared with cooking spray and flatten to ½-inch thickness.

Bake at 350° for 23 minutes. Remove from oven and cool for 10 minutes. Cut into 12 diagonal slices. Place slice, cut sides down, on baking sheet. Reduce oven temp. to 250°; bake 15 minutes. Turn over and bake for an additional 15 minutes. Remove to cool completely on wire racks.

NOTE: They will be slightly soft in center, but will harden as they cool.

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Resurgent Grains Organic Einkorn Flour.