

Gingerbread Biscotti

By [Jerrelle Guy](#)

- YIELD
1 dozen
- TIME
1 hour 15 minutes, plus cooling

INGREDIENTS

- 1 large egg plus 1 large egg white, at room temperature
- $\frac{1}{3}$ cup/70 grams granulated sugar
- $\frac{2}{3}$ packed cup/150 grams light brown sugar
- 1 tablespoon ground ginger
- 1 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1 teaspoon instant espresso powder
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon anise seed (or 1 whole star anise, finely ground)
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon ground cardamom
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{2}$ teaspoon lemon extract
- 2 cups/256 grams all-purpose flour
- $\frac{1}{4}$ cup/35 grams diced (1/4-inch) crystallized ginger
- $\frac{2}{3}$ cup/113 grams dark or semisweet chocolate, finely chopped (4 ounces)

PREPARATION

1. Heat the oven to 325 degrees and line biscotti pan with small parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, add the egg, egg white, both sugars, ginger, cinnamon, nutmeg, cloves, cardamom, star anise, espresso powder, salt, baking soda, almond extract and lemon extract. Beat on medium speed just to combine, scrape down the bowl and beater...
3. ...then increase the speed to high and beat for a full 90 seconds or until the mixture is slightly paler, thick and ribbonary.
4. Add the flour and the candied ginger. Beat on low speed until mostly combined, stopping the beater just before all the flour is incorporated so you don't overmix. Scrape the sides and bottom of the bowl to incorporate any remaining dry bits into the dough.
5. Press into biscotti pan, flatten with wet fingers or spatula.
6. Bake until golden brown at the edges and is firm to the touch, 43 to 45 minutes.
7. Remove the loaf from the oven and allow to cool for 10 minutes. Transfer the loaf to a cutting board and, (turn it over!) using a serrated knife, cut at a diagonal into 12 (¾-inch-wide) slices. Turn the slices on their sides and return to the oven.
8. Bake 7-8 minutes per side. Remove from the oven and cool the biscotti on the sheet. Turn the slices top sides up.
9. In a double-boiler or a heatproof bowl set over simmering water, melt the chocolate, stirring until completely smooth. Remove the bowl from the heat, and using a small spoon, drape the melted chocolate over the tops of the biscotti, nudging some to drip over the edges. Allow the chocolate to sit at room temperature or in the refrigerator to fully set. The biscotti will last for a couple of weeks in an airtight container at room temperature.