



Pumpkin-Spice Biscotti with Pumpkin Glaze

A double dose of pumpkin spice makes these cookies extra special

- 1 egg white
- 1 teaspoon water
- 2 cup all -purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 Tablespoons unsalted butter, room temperature
- 3/4 cup granulated sugar
- 2 large eggs
- 1-1/2 teaspoons pumpkin pie flavor or emulsion

Pumpkin Pie Sparkling Mix

- 1 teaspoon *The Spice House* pumpkin pie spice
- 1 Tablespoon white or gold sanding sugar

Pumpkin Glaze

- 1 cup confectioners' sugar
- 2 to 2-1/2 Tablespoons evaporated milk or light cream
- 1 teaspoon pumpkin pie flavoring or emulsion
- 1/2 teaspoon *The Spice House* pumpkin pie spice

Preheat oven to 350 degrees F. Line baking pan with parchment or silicone mat.

In small bowl, whisk 1 egg white with 1 teaspoon water; set aside.

In medium bowl, combine flour, baking powder, and salt; set aside.

In mixing bowl, cream butter and granulated sugar until light and fluffy using medium speed for about 2 minutes. Add 2 eggs and pumpkin pie flavoring. Slowly add reserved flour mixture until ingredients are incorporated.

Divide dough in half. On prepared baking sheet, shape each piece into log shape 10 inches long by 1-1/2 inches in diameter. Place logs about 3 inches apart on the prepared baking pan.

Prepare Pumpkin Pie Sparkling Mix: In small bowl, stir together pumpkin pie spice and sanding sugar. Brush biscotti logs with reserved egg white mixture; sprinkle pumpkin pie sparkling mix over the biscotti logs on the baking sheet.

Bake for 30 minutes until the edges of the biscotti are light brown and the tops feel firm. Remove the log loaves and leave the oven on. Place logs on wire rack to cool for about 10 minutes. Using a serrated knife, cut logs into 1/2-inch-thick slanted slices. Arrange the sides, cut side down on baking sheet; bake 10 to 12 minutes until biscotti are golden brown and completely dry. Transfer biscotti to wire rack; cool completely.

Prepare Pumpkin Glaze: In mixing bowl, combine all glaze ingredients until smooth; add evaporated milk or light cream slowly until desired glaze consistency.

To Glaze: Drizzle cooled biscotti with thin lines of glaze with a decorating tube, or place biscotti on their side on parchment paper. Drizzle glaze over sides of biscotti with a fork. Let glaze set for about an hour or completely dry. Store in airtight container, layer between waxed paper.

Yield: about 3 dozen cookies

Cook's Note: The pumpkin pie flavoring or emulsion can be purchased from a quality cooking store or from an Internet company.

Recipe Inspired by:

Debi Catenacci in *Divine Biscotti in her self-published recipe book* available on Amazon.

About the Recipe: These Italian cookies explode with autumn pumpkin spice flavor. Sprinkling the cookies with gold or white sparkling sanding or decorating sugar adds that special holiday touch. They are easy to prepare and perfect to serve on those cool mornings with a cup of coffee or tea.