



Gluten-Free Walnut Biscotti

makes about 2 dozen

- 1 1/2 cups all-purpose gluten-free flour
- 1/4 cup sweet rice flour
- 1 teaspoon xanthan gum
- 1/2 teaspoon each baking powder & baking soda
- 1/8 teaspoon sea salt
- 4 ounces unsalted butter, softened
- 1 cup organic cane sugar
- 2 farm-fresh eggs
- 2 teaspoons finely grated orange zest
- 1 teaspoon orange flower water
- 1/2 teaspoon ground cardamom
- 1 1/2 cup chopped toasted walnuts
- turbinado sugar

Mix together flours, xanthan gum, baking soda, baking powder and salt.

In a stand mixer, cream the butter until pale. Add the sugar and beat until fluffy, about 5 minutes. Blend in the eggs, one at a time. Add the orange zest, orange flower water and cardamom, then stir in the nuts. Slowly incorporate the dry ingredients to form a soft dough. It will be sticky, so refrigerate for a couple of hours or overnight.

When you're ready to bake, preheat the oven to 375°. Lightly grease a cookie sheet and line with parchment paper.

Divide the dough into 3 equal pieces. (Use a little extra rice flour if needed.) Roll each piece into a log about 2" thick and pat down to flatten the top a bit so it's not too round. Place logs on cookie sheet, leaving several inches between them as the dough

spreads while baking. Bake for 25 minutes.

Remove the cookie sheet from the oven and cool for 5-10 minutes. Slice the logs on a slight diagonal about 1" thick. Place the slices, cut side down, on the cookie sheet.

Lower the oven temperature to 350° and bake the slices for another 30 minutes. Turn the oven off and leave the cookies in to continue hardening. Remove to a cooling rack, then store in an airtight container.