

Gluten-Free Orange Chocolate Biscotti

Ingredients:

- 1 1/4 cups spelt flour
- 1 teaspoon Baking Powder
- 1 teaspoon vanilla powder
- 1/8 teaspoon Salt
- 3 tablespoons Coconut Oil,
- 1/3 cup Coconut Sugar, Packed
- 1 tablespoon Maple Syrup
- 1 Egg
- 1/2 teaspoon Pure Vanilla Extract
- 1/3 Paradise Orange Peel
- 1/2 cup dairy free chocolate chips



Directions:

Preheat your oven to 325 degrees and line a baking sheet.
Mix together the coconut oil, coconut sugar, and maple syrup.
Next add in the egg, vanilla powder, and vanilla extract.
Once well combined, add in the baking powder and spelt flour.
Lastly, fold in the candied orange and chocolate chips.
Scoop the dough onto the baking sheet and form into a rectangle.
Bake for 25 minutes.
Then let the dough cool for 5 minutes.
After slightly cooling, slice the dough into 3/4 in slices and turn on their side.
Bake for 15 minutes, flipping halfway through.
After the second bake allow the biscotti to fully cool on the tray.

Servings: 12 biscotti