

# 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, ( At room temperature )
- 1/3 cup Coconut Sugar, Packed
- 1 tablespoon Maple Syrup
- 1 Egg
- 1/2 teaspoon Pure Vanilla Extract
- 1/3 candied orange
- 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**