

INGREDIENTS

¾ cup (100 grams)	hazelnuts, toasted and coarsely chopped
1 cup (100 grams)	old fashioned rolled oats
1 ¾ cups (225 grams)	all purpose flour
¾ cup (160 grams)	dark brown sugar
½ tsp	kosher salt
1 tsp	baking powder
½ tsp	baking soda
¾ tsp	ground cinnamon
½ tsp	ground ginger
1/8 tsp	ground cloves
2	large eggs
¼ cup (60 ml)	unsulphured molasses
2 tbs	light olive oil
½ tsp	pure vanilla extract
¾ cup (95 grams)	dark or golden raisins

Glaze: (optional)

½ cup (55 grams)	icing sugar, sifted
¼ tsp	pure vanilla extract
3 tbs	milk or light cream

PREPARATION

Preheat oven to 350 degrees F (177 degrees C) and place the oven rack in the center of the oven. Line a baking sheet with parchment paper.

Place hazelnuts on a baking sheet and bake for approximately 15 minutes or until brown and fragrant and the skins are starting to peel. Remove from oven, place the warm hazelnuts in a clean dish towel, roll it up, and let the nuts 'steam' for about five minutes. Then briskly rub the nuts, while still in the towel, to remove most of their skins.

Set aside to let the nuts cool and then coarsely chop. (Note: To toast pecans, walnuts, or almonds, bake for about 8 to 10 minutes or until brown and fragrant.)

In a food processor, process 1/2 cup (50 grams) of the rolled oats until finely ground.

In the bowl of your electric mixer (or with a hand mixer), combine the 1/2 cup (50 grams) of finely ground oats, the remaining 1/2 cup (50 grams) of rolled oats, flour, sugar, salt, baking powder, baking soda, and spices.

In a separate bowl, whisk together the eggs, molasses, oil, and vanilla extract. With the mixer on low speed, slowly add the egg mixture to the dry ingredients, and beat until combined. Scrape down the sides of the bowl as needed. Mix in the chopped hazelnuts and raisins and beat just until incorporated.

Transfer the dough to a lightly floured surface and divide the dough in half. Take each half of dough and form it into a log, about 12 inches (30 cm) long and 2 inches (5 cm) wide. Transfer the logs to the prepared baking sheet, spacing about 3 inches (7.5 cm) apart. Bake for about 30 minutes, or until golden brown and firm to the touch. Remove from oven and let cool on a wire rack for about 10 minutes.

Reduce oven temperature to 300 degrees F (150 degrees C). Transfer the logs to a cutting board and cut into 3/4 inch (2 cm) slices, on the diagonal. Place the biscotti, cut side down, on the baking sheet. Bake for about 6-8 minutes, turn slices over, and bake for another 6-8 minutes or until dry and firm. Remove from oven and let cool. Can be stored in an airtight container for several weeks.

Glaze (optional): In a small bowl stir together the sugar, vanilla extract, and enough milk (cream) to make a smooth, thick, yet pourable glaze. Use a small spoon to drizzle several thin lines of the glaze over each biscotti. Let the biscotti sit at room temperature until the glaze has completely dried.

Makes about 30 biscotti.

