

## Double Ginger Biscotti

1 cup (200 grams) granulated sugar  
3 eggs  
3/4 cup (177 ml) oil  
3 1/2 cups (437.50 grams) flour  
1 teaspoon grated ginger, fresh or frozen  
1 1/2 teaspoons ground ginger  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 teaspoon salt  
1 teaspoon vanilla sugar  
1 teaspoon baking powder

Preheat the oven to 350 F/180 C.

Beat together in a mixer the sugar and the eggs for about 3 minutes. Add the oil and beat. Then add the flour and spices (don't forget the grated ginger!!) and beat till smooth, briefly. The dough will be a bit sticky and gloopy. Line a rimmed baking sheet with parchment paper and oil your hands or your gloved hands to prevent the dough from sticking. Do not add additional flour or you'll ruin the texture of your biscotti. If dough is too gloopy then just use a spoon to scoop onto parchment paper and then pat into a flat log shape (see pic above) this is correct since the dough sort of flattens out somewhat.

Bake in hot oven for 25-30 minutes or till golden brown. Remove promptly from the oven and right away, using a sharp knife, cut the logs into slices (see pic above) - it should cut nicely and when all are cut, lie on their side and put back into oven for second toasting for about 8 minutes till lightly browned. Remove and let cool in pan on wire rack. Freezes really well.