

Suze's Gingered White Chocolate Biscotti

2 C all purpose flour
2/3 C sugar
4 T. minced crystallized ginger
1 tsp. baking soda
1/2 tsp. salt
1 4 oz bar premium white chocolate, finely chopped
1 tsp. vanilla extract
2 eggs
1 egg white
Vegetable cooking spray

Combine first 6 dry ingredients in large bowl. Mix vanilla and eggs, add to flour mixture. Mix well, dough should be on dry side, so add more flour as necessary. Turn dough out onto lightly floured surface, and knead 7-8 times. Shape into a 16 inch long roll, and place on baking sheet that has been sprayed with veggie spray.----then flatten roll to 1 inch thickness. Bake at 350 for 30 minutes. Cool on wire racks. Cut roll diagonally into 1/2 inch slices, and bake again at 325 for 10 minutes on each side.