

Gluten-Free Lemon Pistachio Biscotti

INGREDIENTS:

- 1 $\frac{3}{4}$ cups pastry-quality gluten-free flour blend with xanthan gum
- $\frac{1}{4}$ teaspoon kosher or fine sea salt
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup olive oil
- $\frac{3}{4}$ cup light brown sugar
- 1 teaspoon pure vanilla extract
- Zest of 1 large lemon
- 2 large eggs
- 1 $\frac{1}{2}$ cups roasted, salted pistachios, roughly chopped

PREPARATION:

Preheat oven to 300 degrees F. Line baking sheet with a silicon baking mat or parchment paper. In a mixing bowl, whisk together gluten-free flour, salt, and baking powder. In a mixer fitted with a whisk attachment or with a handheld at medium speed, beat the olive oil with the sugar, vanilla, lemon zest, and eggs until well combined. Turn mixer to low, gradually add the flour mixture. Add the pistachios and stir by hand to combine. Place dough on prepared baking sheet and form into a log which is roughly 12 inches long by 4 inches wide and $\frac{1}{2}$ inch high. If dough is too sticky, wet your hands with water. Bake for 50 minutes or until golden brown. Remove from oven and cover with two tea towels. Increase oven heat to 350 degrees F. Remove the log from baking sheet and place on cutting board. Using a thin, sharp knife, cut the biscotti on a diagonal into $\frac{3}{4}$ inch slices and place back on the baking sheet. Bake for 10 minutes or until the biscotti are golden brown. Store in air tight container.

<http://www.americanpistachios.org/>

NOTES FROM THE COOK: