

Raspberry, Hazelnut, and Honey Biscotti

Servings: 12-15 (each individual biscotti is a serving)

Ingredients:

$\frac{3}{4}$ cup soft red winter wheat flour
 $\frac{3}{4}$ cup white long grain fancy rice flour
 $\frac{1}{4}$ cup Illinois blue corn flour
 $\frac{1}{2}$ cup honey
1 egg
 $\frac{3}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ cup diced fresh raspberries (dried to eliminate extra moisture)
 $\frac{1}{4}$ cup chopped roasted hazelnuts

Directions:

Preheat oven to 350 degrees Fahrenheit. Grease a cookie sheet.

Sift together wheat flour, rice flour, corn flour, baking powder, and salt.

In another bowl, whisk the egg for about a minute. Then mix in the honey.

Make a well in the dry ingredients bowl. Pour the wet into the dry ingredients. Mix until all incorporated. Add in raspberries and hazelnuts then mix until a dough forms.

Shape dough into a log. Transfer log onto baking sheet.

Bake for 20 - 30 minutes until golden brown on top.

Let cool for around 20 minutes. Slice the log into individual biscotti about $\frac{1}{2}$ " thick.

Let cool completely for 2-8 hours.

Bake at 350 degrees Fahrenheit for another 20 - 30 minutes. Turn the biscotti over half way through to cook evenly.

Take out of the oven when desired crispness is reached. Let cool. Enjoy!

Store in an airtight container to keep fresh for 2-4 weeks.