Honey Cake Biscotti

Makes 30

3 cups plus 2 tablespoons (390g) all-purpose flour

½ cup (110g) dark brown sugar, packed

½ teaspoon cinnamon

½ teaspoon ground ginger

½ teaspoon ground cloves

1/4 teaspoon ground nutmeg

1 teaspoon baking powder

dash salt

½ cup (120ml) canola oil

½ cup (170g) honey

1/4cup (60ml) brewed coffee or espresso

2 large eggs

PREHEAT OVEN to 350**°**F (180°C). Cover a jelly roll pan or cookie sheet with parchment paper. Set it aside.

IN A LARGE BOWL, place the flour, brown sugar, cinnamon, ginger, cloves, nutmeg, baking powder, and salt and mix together. Add the oil, honey, coffee, and eggs and mix gently to combine.

Divide the dough in half and shape each half into a log, 10 to 12 inches (25 to 30cm) long by 4 inches (10cm) wide, leaving 2 to 3 inches (5 to

8cm) between each loaf.

BAKE for 35 minutes, or until the loaves are set and a little browned on the bottom. Slide the parchment paper off the pan. Let the loaves sit for

five minutes. Slice each loaf into . to 1-inch (2cm) slices. Place a new piece of parchment paper on the pan and place the cookies on it, cut side down.

Bake for five more minutes. Let the cookies cool on the pan. Store in an airtight container for up to five days or freeze for up to three months.