



## White Chocolate Glazed Lemon Biscotti



Twice baked Italian lemon cookie that is drizzled with white chocolate, perfect with coffee or tea

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Prep Time: 30 minutes

Total Time: 2 hours 30 minutes

Makes: 24 servings (1 biscotti each)

## Ingredients

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- 2 cups Eagle Mills® All-Purpose Unbleached Flour with Ultra Grain®
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) Fleischmann's® Original Margarine-stick, softened
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon grated lemon peel
- 2 tablespoons fresh lemon juice
- 1/2 cup white chocolate morsels
- 1/2 teaspoon vegetable shortening

## Directions

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Preheat oven to 350°F. Combine flour, baking powder and salt in medium bowl; set aside.

Beat Fleischmann's and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add eggs, lemon peel and juice; beat just until blended. Stir in flour mixture.

Divide dough in half. Shape each half into an 8x3-inch rectangle on an ungreased cookie sheet. Bake 30 minutes, or until center is firm to the touch. Cool on cookie sheet 15 minutes.

Cut each rectangle crosswise into 1/2-inch slices. Place slices, cut side down, on cookie sheet. Bake 15 minutes, turning once, until crisp and edges are lightly browned. Cool completely.

Place chocolate and shortening in 1-cup microwave-safe measuring cup. Microwave on High 1 minute, or until melted, stirring until smooth. Drizzle chocolate over biscotti. Let stand until chocolate is set.