

Savory Sesame Honey Biscotti

Crisp and golden biscotti infused with toasted sesame seeds and a subtle honey glaze, perfect as a savory snack or paired with a warm beverage.


35 min

Total time

Easy

Difficulty

220

kcal / serving

Ingredients

- 1/4 cup all-purpose flour
- 1 tablespoon sugar
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 1 tablespoon toasted sesame seeds
- 1 tablespoon olive oil
- 1 tablespoon honey
- 1 egg white

Steps

- 1 Preheat the oven to 325°F (160°C).
- 2 In a bowl, mix flour, sugar, baking powder, salt, and toasted sesame seeds.
- 3 In a separate bowl, whisk the egg white and olive oil together.
- 4 Combine wet ingredients with dry ingredients to form a dough.
- 5 Shape the dough into a small log about 6 inches long and place on a baking sheet lined with parchment paper.
- 6 Bake for 15 minutes, then remove and let cool slightly.
- 7 Slice the log diagonally into 1/2-inch thick pieces.
- 8 Arrange slices cut side down on the baking sheet and brush lightly with honey.
- 9 Bake for an additional 10-12 minutes until crisp and golden.
- 10 Cool completely before serving.