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## Gluten Free Coconut White Chocolate Biscotti

Makes about 24 biscotti

### *Ingredients:*

2 cups rice flour (white or brown)  
1 1/2 teaspoons gluten free baking powder  
1/2 cup maple sugar (or cane sugar)  
1/2 cup coconut oil  
1/4 cup water  
1 teaspoon lemon zest, finely grated  
1/4 teaspoon salt  
2 large eggs, at room temperature  
1/2 cup unsweetened shredded coconut  
1/2 cup white chocolate chips (use carob chips if want lactose free option)

### *Directions:*

1. Preheat oven to 350 degrees F. Line baking sheet with parchment paper.
2. In medium bowl, blend flour and baking powder.
3. In large bowl, with electric mixer, beat sugar, coconut oil, water, lemon zest, and salt. Add one egg at a time and beat.
4. Add flour mixture to liquid mixture and beat until well blended.
5. Add shredded coconut and chocolate chips and fold into mixture with spoon until well blended.
6. Using hands, mold dough into two or three logs (6 or 7 inches long) and place on parchment paper lined baking sheets.
7. Bake for 40 minutes.
8. Cook logs for 30 minutes.
9. With sharp, non-serrated knife, cut cooled logs diagonally into 1/2 inch slices.
10. Bake biscotti further into 350 degree F oven for 20 minutes or until golden.
11. Cool on wire rack.