

# Gluten Free Fat Free Biscotti Sticks

Recipe By Brynie Greisman



Cooking and Prep:  3  
h 15 m

Serves:  8

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegetarian, Pescetarian,  
Gluten Free, Low Fat

**Source:** Family Table by  
Mishpacha Magazine

I've been selling whole wheat low-fat baked goods for over a decade. One of our most popular biscotti flavors is fat-free classic biscotti and i was determined to try to recreate it for Pesach. Most baked goods for Pesach are laden with sugar and oil, and after working so hard for Pesach, i wanted to have my cake and eat it too, guilt free. Now we all can!

Here's what some of my testers said: "Great crunch and taste. Not overly sweet," "Heavenly," and "Better than your all-year-round one!" Just remember to make a *shehakol* and not a *mezonos*! Please follow the instructions carefully.

## Ingredients (10)

### Main ingredients

2 eggs

1/2 cup sugar

pinch salt

- 1 tablespoon vanilla sugar
- 1 and 1/4 cups ground (blanched) almonds
- 1 teaspoon **Haddar Baking Powder**
- 1/2 cup potato starch
- 1/4 cup sliced almonds
- 2–4 tablespoons mini chocolate chips (*optional*)

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### Glaze (optional)

- chocolate, melted
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## Start Cooking

### Prepare the Biscotti

Yields 1 loaf.

1. Preheat oven to 350°F (180°C). Line a loaf pan with Gefen Easy Baking Parchment Paper.
2. Beat eggs, sugar, and salt for five minutes on high speed until light and lemony. Add vanilla sugar. Add ground almonds and mix just until incorporated. Add baking powder. Gradually add potato starch, while gently sifting it in a small sifter over the mixing bowl, mixing just until combined.
3. Very lightly stir in sliced almonds and chips. Pour immediately into prepared baking pan, smoothing top with a spatula. (it is a loose mixture and not a doughy one.)
4. Place in oven and bake for 30–35 minutes or until set and golden brown on top. Remove from oven and cool for 5 minutes or longer. Carefully remove “cake” with paper from pan and slice with a sharp knife into thin “sticks.” With the aid of a spatula, gently place on a large baking pan lined with parchment paper, one next to the other. Return to oven and toast for at least 10 minutes or until crispy.
5. Turn oven off and leave biscotti in until they look dry and crunchy (about 10 minutes). Remove from oven and cool.
6. Drizzle with melted chocolate, if desired. Carefully transfer one by one to a container and

store in the freezer.

**Tip:**

You can make this free-form, too. Line a large baking pan with at least two sheets of parchment paper. Fold up both sides of the baking paper, leaving the center on the baking pan, forming a “u.” Pour the biscotti mixture onto the baking paper, coaxing it to remain within the folds. Place in the oven and bake for 30 minutes. Cool as above. Slice the loaf down the center (it will have spread a bit) first and then carefully slice into sticks as above. Continue with the toasting as above.

**Credits**

Photography: Hudi Greenberger.

Styling: Renee Muller.