



STEEL CUT OATS BREAKFAST BISCOTTI

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| 3 WHOLE EGGS | 1/2 TEASPOON VANILLA EXTRACT |
| 2/3 CUP HONEY | 1/2 TEASPOON ALMOND EXTRACT |
| ZEST OF 1/2 LEMON | 1 TEASPOON BAKING POWDER |
| ZEST OF 1/2 ORANGE | 1 TEASPOON GROUND CINNAMON |
| 1 1/2 CUPS McCANN'S STEEL CUT OATMEAL | 1/4 TEASPOON SEA SALT |
| 1 1/2 CUPS McCANN'S QUICK COOKING OATS | 1 CUP MIXED DRIED FRUIT, CHOPPED |
| 1 1/2 CUPS MIXED NUTS, COARSELY CHOPPED | |

IN THE BOWL OF A STAND MIXER WITH THE WHIP ATTACHMENT, PLACE IN EGGS AND BEAT UNTIL PALE IN COLOR, ABOUT TWO MINUTES. ADD HONEY, BOTH ZESTS, AND BOTH EXTRACTS. BEAT TO COMBINE. SWITCH TO PADDLE ATTACHMENT.

PLACE STEEL CUT OATS IN FOOD PROCESSOR AND PROCESS FOR ONE MINUTE. ADD INSTANT OATS, BAKING POWDER, CINNAMON AND SALT AND PULSE ONCE. ADD DRY INGREDIENTS TO WET INGREDIENTS AND TURN MIXER ON LOW TO MIX TOGETHER. ADD FRUIT AND NUTS AND TURN ON FOR ANOTHER 5-10 SECONDS TO MIX TOGETHER.

PREHEAT OVEN TO 325°. LINE TWO SHEET PANS WITH PARCHMENT PAPER. DIVIDE THE DOUGH BETWEEN THE TWO PANS MAKING INTO A FLAT BAR THAT IS 3 1/2 INCHES WIDE BY 10 INCHES LONG. BAKE FOR 30 MINUTES THEN REMOVE FROM OVEN AND COOL FOR 10 MINUTES. PEEL FROM PARCHMENT AND PLACE ON CUTTING BOARD. CUT ON AN ANGLE AND CUT 10 SLICES PER BAR. PLACE BACK ON PANS CUT SIDE DOWN ON NEW PARCHMENT PAPER AND BAKE FOR 10 MINUTES. REMOVE FROM OVEN, TURN EACH PIECE OVER AND BAKE FOR ANOTHER 10 MINUTES. REMOVE FROM OVEN AND TRANSFER TO COOLING RACKS.



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