

# Strawberry Rhubarb Biscotti

*This recipe makes 12 slices of Biscotti*



## Ingredients

**1 cup** strawberries, diced  
**1 cup** rhubarb, diced  
**2 tbsp** all-purpose flour  
**2 cups** all-purpose flour  
**2 tsp** baking powder  
**½ tsp** kosher salt  
**¾ cup** granulated sugar  
**½ cup** milk  
**½ cup** vegetable or canola oil  
**1 large** egg  
**1 tsp** vanilla

## Directions:

1. Preheat the oven to 350°F. Lightly grease a 9 x 5 inch loaf pan with cooking spray and set it aside.
2. In a small bowl, toss the diced strawberries and rhubarb with 2 tablespoons of flour until evenly coated. Set aside.
3. In a medium bowl, whisk together the remaining 2 cups of flour, baking powder, and salt. Set aside.
4. In a large mixing bowl, whisk together the sugar, oil, milk, egg, and vanilla until smooth. Add the dry ingredients and stir until just combined.
5. Gently fold the strawberry and rhubarb mixture into the batter using a rubber spatula. Pour the batter into the prepared loaf pan and smooth the top.
6. Bake on the center rack for about 1 hour, or until a toothpick inserted into the center comes out clean. Let the loaf cool in the pan for 10 minutes, then remove and transfer to a wire rack to cool completely.
7. Slice the cooled loaf into 12 even pieces and arrange them in a single layer on your freeze drying tray(s). If you plan to pre-freeze, cover the tray with a lid before placing it in the freezer.
8. Freeze dry (my cycle time was 36 hours)

## Rehydration:

Not intended

## Notes:

Add a pinch of cinnamon or a dash of lemon zest to the batter for extra depth of flavor. A warm drink pairs perfectly with the light crunch and brings out the fruit notes. Or consider eating with a small bowl of vanilla or honey Greek yogurt for dipping or rehydrating bites slightly.

## Nutritional Value Per 1 serving

Calories: 220 Protein: 3 g Fat: 9 g Carbohydrates: 33 g Sugar: 14 g Fiber: 1.2 g