



Coconut-Oatmeal Biscotti



SERVINGS

18



COOKING TIME

66 min

Tropical, crunchy, and delicious, Coconut-Oatmeal Biscotti is perfect for dipping in a hot cup of coffee or tea. Made with both coconut flakes and coconut milk, this recipe will take your taste buds on a tropical vacation, and you can make this recipe with dairy-free ingredients!

Ingredients

- 1 cup [Quaker® Oats-Old Fashioned](#)
- 1 cup flaked sweetened coconut
- 1/2 cup chopped pecans, toasted
- 1 ¾ cups (about 7.75 oz) all-purpose flour
- 1 ½ tsp baking powder
- 1/2 tsp salt
- 3/4 cup packed brown sugar
- 1/4 cup light coconut milk
- 1 tsp vanilla extract
- 2 eggs
- 1/2 cup white chocolate chips

Cooking Instructions

1. Preheat oven to 350°F.
2. Combine first 3 ingredients in a food processor; process until finely ground.
3. Lightly spoon flour into dry measuring cups; level with a knife.
4. Combine oat mixture, flour, baking powder, salt, and sugar in a large bowl, stirring with a whisk.
5. Combine milk, vanilla, and eggs in a small bowl; stir with a whisk until well blended.
6. Add egg mixture to flour mixture, stirring just until moist.
7. Turn dough out onto a floured surface; knead lightly seven times with floured hands.
8. Shape dough into a 15 x 3-inch log on a parchment paper-lined baking sheet; pat to 1-inch thickness.
9. Bake at 350°F for 30 minutes.

10. Remove roll from baking sheet; cool on a wire rack.
11. Cut roll diagonally into 18 (1/2-inch) slices.
12. Place, cut sides down, on baking sheet.
13. Reduce oven temperature to 325°F; bake 18 minutes.
14. Turn cookies over; bake an additional 18 minutes (cookies will be slightly soft in center but will harden as they cool).
15. Remove from baking sheet; cool completely on wire rack.
16. Place chips in a small microwave-safe bowl; microwave at HIGH 30 seconds or until almost melted, stirring until smooth; spread evenly over tops of biscotti.