

Little Bay Baking Company

Blueberry Corn Biscotti

1 bag Little Bay Baking Corn Bread Mix

2/3 cup sugar

2 tsp shredded lemon peel

2/3 cup rice milk

1/3 cup canola oil

2 large eggs

3/4 cup blueberries

Preheat oven to 400 degrees. Spray five 6" by 3" by 2" pans with no stick spray.

Combine corn bread mix, sugar, and lemon peel. Add milk, eggs, and oil. Stir to combine. Fold in blueberries.

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Spoon batter into the 5 prepared pans and bake until golden brown about 20-25 minutes. Let cool 10 minutes. Remove loaves from pans and slice into 1/2 slices and bake on cookie sheet for 15-20 minutes. Turn over and bake 10-15 minutes longer. Should be dry and crisp.

Makes 20 biscotti.