

Almond Biscotti

Submitted by
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Ingredients

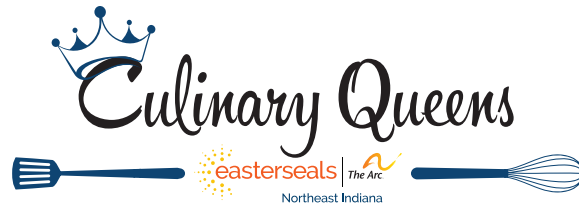
- 1½ cups almonds
- 2⅓ cup all-purpose flour
- 1 cup superfine (castor) sugar
- 1 tablespoon lemon zest from 1 large lemon
- 1 teaspoon baking powder
- ½ teaspoon fine salt
- 2 eggs
- 3 teaspoons honey
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- ⅓ cup unsalted butter, melted and cooled

Sometimes I also like to add some dried cranberries and/or chocolate chips — just use less almonds

Directions

1. Preheat oven to 350 degrees.
2. Spread almonds onto baking tray and toast in the oven for 10 to 12 minutes. Allow to cool.
3. Leave the oven on. Line a large baking tray or two smaller baking trays with non-stick baking paper.
4. Place flour, sugar, lemon zest, baking powder and salt into a medium bowl. Whisk to combine.
5. Make a well in the center of the dry ingredients.
6. Break the eggs into the well and add honey, vanilla and melted, cooled butter
7. Whisk together the wet ingredients, slowly incorporating part of the dry ingredients.
8. Before the dry ingredients are completely mixed in, switch to a wooden spoon or clean hands to finish incorporating the dry ingredients.
9. As the mixture starts to come together add the almonds.
10. Turn out onto a lightly floured surface and knead lightly. The mixture will be sticky and can be refrigerated for 30 minutes to make the dough easier to handle. Otherwise you can go right onto the next step.
11. Divide the dough into four equal portions.
12. Roll each portion into a 12-inch log. There are a lot of almonds; if the nuts pop out just poke them back in and smooth the dough over.
13. Place logs onto lined baking tray and, this is optional, with a wet hand smooth the surface of the dough.

Continued on next page



Almond Biscotti (continued)

14. Bake 25 minutes until browned.
15. Removed from the oven and cool on baking trays for 10 minutes.
16. Reduce oven to 300 degrees.
17. While still warm, cut each log into 20 slices. (Check my tips below on how to cut biscotti easily.)
18. Arrange cut side up, onto lined baking trays and return to the oven for 10 to 15 minutes.
19. Cool on a wire rack and store in an airtight container.

Tips for success

- Always toast nuts. This applies to any recipe where you use nuts. Toasted have much more flavor.
- Don't over knead. Gently form and press together into a dough.
- This dough is meant to be sticky. Don't add more flour!
- Allow room for spreading otherwise the logs will stick together.
- Cut while warm.
- The main key is in the second baking. Too little and your biscotto will be soft. Too much and your biscotto will be too hard. I have found good results at 10 to 12 minutes. When removed from the oven the cookies will be a little soft but will harden on cooling. In fact, storing for a day or two in an airtight container will improve the crunch even more.

How to cut biscotti easily

- Cut while still warm.
- Use a sharp serrated knife.
- Make a little cut using a sawing motion
- Then press the knife down firmly and sharply in one motion.