

Biscotti

Ingredients

2 ½ cups all purpose flour

½ tsp salt

1 tsp baking powder

1 cup sugar

2 tsp almond extract

2 extra large eggs

½ cup vegetable oil

1 cup slivered, blanched almonds, toasted and cooled

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 350 degrees
2. Line a large cookie sheet (17" x 12" x 1" with sides recommended) with a silicone pan liner or parchment paper (or grease cookie sheet).
3. Spread almonds on cookie sheet and toast 5 to 7 minutes, or until light brown. Set almonds aside to cool.
4. Whisk together flour, salt and baking powder in small bowl.
5. Place eggs in large mixing bowl and beat on high until light and pale yellow, about 2 minutes.
6. Add sugar to egg mixture and beat about another minute.

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7. Add vegetable oil and almond extract. Beat about 1 minute until oil is incorporated and the mixture is smooth.
8. Reduce mixer speed to low and beat in the flour mixture in 2 additions. The dough will be quite thick and sticky.
9. Add the nuts using a large spoon.
10. Divide the dough in half.
11. Using wet hands, transfer one portion of the dough to one long side of the prepared baking sheet, and form it into a log approximately 14" long by 2.5" wide.
12. Repeat the process with the 2nd piece of dough, and place it 2" away from the first log.
13. Bake for 30 minutes or until light golden brown and slightly puffed. Rotate pan front to back after 15 minutes for even baking.
14. Remove pan from oven and reduce oven temperature to 325 degrees. Let the logs cool for 10 minutes.
15. Remove logs to cutting board. Cut on the diagonal in approximately $\frac{3}{4}$ inch slices.
16. Arrange the slices cut side down on the baking sheet. Return to oven. Bake 10 minutes at 325 degrees. Shut off oven. Allow cookies to dry inside the oven for 20 minutes.
17. Cool completely and store in airtight container.

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Variations

- Add ½ cup brown sugar to the white sugar, and 1 tsp cinnamon to dry ingredients. Substitute ½ cup melted butter for the oil.

Options

- For chocolate dipped biscotti, melt 8 ounces of bittersweet chocolate. Pour chocolate into a shallow plate and dip 1 long flat side of each cookie in the chocolate. Place each dipped cookie chocolate side down on waxed paper lined cookie sheet. Place in refrigerator 15 minutes to harden.
- Substitute any flavor extract in place of the almond extract.
- Substitute any type of nut in place of the almonds.
- Substitute combination of nuts and dried fruits, such as raisins, in place of ½ the almonds

[Link to Video](#)