

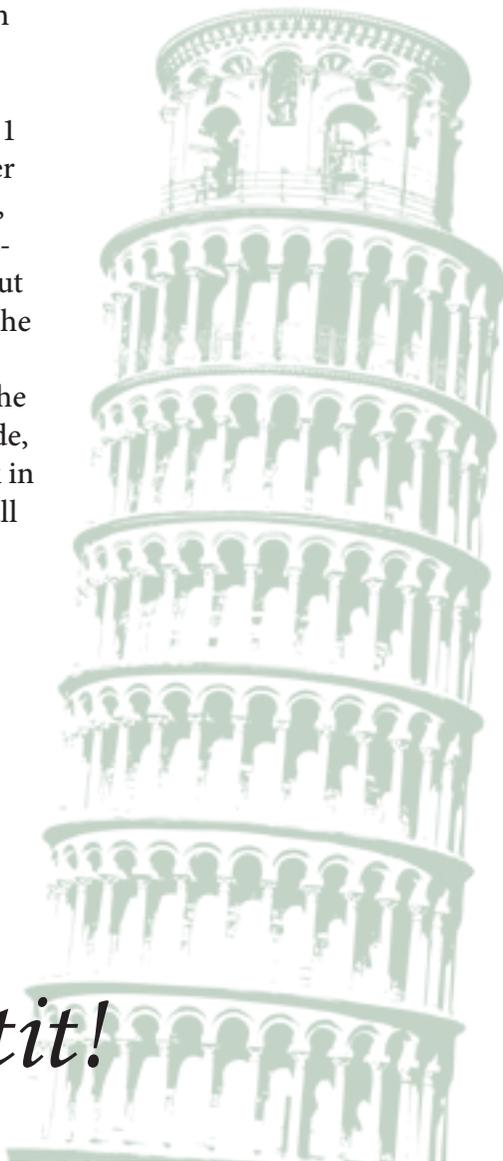
Almond Biscotti

Ingredients

- Almond Biscotti
- 3 cups flour
- 1.5 cups sugar
- Pinch of salt
- 1 tsp vanilla extract (pure)
- 1 tsp almond extract (pure)
- 1 heaping tsp baking powder
- 5 eggs
- 2 cups roasted non-salted almonds
- Powdered sugar (optional)

How To Prepare

Set oven to 350 degrees. Separate one egg. Keep egg white in a small dish. Mix 4 whole eggs and the separated yolk, then combine with sugar in a medium mixing bowl. Add vanilla and almond extract and mix. Mix flour, salt, and baking powder in a large mixing bowl. Combine contents of the medium mixing bowl with the flour mixture. Stir with a wooden spoon. Add almonds and continue mixing. Sprinkle flour on a countertop and empty the mixing bowl onto it. Knead dough in flour and then split roughly in half. Roll each half into a 2 inch wide, 1 foot long log of dough. Keep the rolls consistent to cook evenly. Cover a baking sheet with parchment paper and place the rolls side-by-side, leaving enough room for them to expand. Add some water to the separated egg white and coat each roll with the mixture using a brush. Put in oven for 20-30 minutes until the top is browned and crisp. When the rolls are still warm but cool enough to touch, place them onto a cutting board. Slice each roll diagonally into 3/4" wide pieces. Remove the parchment paper from the baking sheet and place each slice on its side, with one cut side facing up and one side touching the sheet. Put back in the oven at 350 degrees and cook for 15 minutes. If desired, fill a small strainer with powdered sugar and tap the side with a knife to lightly dust the cookies.



Bon Appétit!