

Dessert : Biscotti

<https://kristineskitchenblog.com/classic-biscotti-recipe/>

Ingredients

- ☐ 5 tablespoons cold unsalted butter (cut into 4 pieces)
- ☐ ¾ cup granulated sugar (or sub in 1.5 tbs honey for same amount sugar)
- ☐ 2 large eggs
- ☐ Add extracts (Choose one or many...adjust amt as necessary):
 - ☐ 1.5 tsp vanilla extract
 - ☐ 1 tsp vanilla extract + ½ teaspoon almond extract or anise extract
 - ☐ Zest of Lemon or orange or lime
 - ☐ Spices
- ☐ 2 cup all purpose flour...OR:
 - ☐ 1 cup AP flour and 1 cup white whole wheat flour
 - ☐ 1.75 cup AP flour and .25 cup almond flour
 - ☐ For chocolate, replace 1/4 cup flour with 1/4 cup cocoa powder
- ☐ 1 teaspoon baking powder
- ☐ ½ teaspoon salt
- ☐ Add Mixin's (Choose or many...)
 - ☐ 1 cup chocolate chips
 - ☐ .5-1 cup nuts
 - ☐ 1 cup dried cranberries
- ☐ Turbinado sugar for topping (coarse sugar, optional)
- ☐ Melted chocolate or nuts for dipping (optional)

Instructions

- Preheat oven to **350 degrees F**. Line a baking sheet with parchment paper.
- Using an electric mixer, beat the butter and sugar & eggs together until creamy.

- Add the eggs & Extracts or Zests. Mix until well combined.
- In a medium bowl, whisk together the flour(s), baking powder and salt, or any other dried ingredients (i.e., cocoa powder, optional other spices)
- Add the flour mixture to the mixing bowl and mix on low speed until combined, scraping down the sides of the bowl as needed.
- Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into a log that is about 8 inches long.
- Add any Mixin's, mix till spread about in dough & form into logs.
- Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about 3/4-inch thick. Gently press the sides and ends of the logs to even them out and flatten them.
- If desired, sprinkle the logs with Turbinado sugar.
- Bake for **15-20 minutes**, until lightly golden and the centre of the logs is almost firm and bounces back when touched.
- Let the logs cool on the baking sheet for **30 minutes**.
- Use a sharp knife to cut the logs into biscotti shape, on the diagonal. Press straight down with the knife, rather than sawing.
- Place the biscotti, cut side up, on the baking sheet. Bake at 350 for **12-16 more minutes**, until dry. The centres of the cookies will be slightly soft and will crisp as they cool.
- Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.

Flavours to Try

- ☐ Amaretto white chocolate
- ☐ Cherry Dark chocolate
- ☐ Orange Dark Chocolate/Almond/Basil
- ☐ Lemon
- ☐ Coffee/Iced Coffee/Esspresso/Kahlua

- ☐ Maple Bacon
- ☐ Peanut butter cup
- ☐ Ginger
- ☐ Pistachio
- ☐ Curry Roasted Cashew
- ☐ Peanut Brittle
- ☐ Black Pepper
- ☐ Chili Corn
- ☐ Cornmeal
- ☐ Parmesean
- ☐ Sesame