

B.ruliam

Tuscan Almond Biscotti

Ingredients

1 3/4 cups (7.7 ounces) flour – AP/ whole wheat/ white whole wheat (any combination)
1 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 cup whole almonds, toasted (chocolate covered almonds also OK & delicious!)
2 large eggs
1/2 teaspoon almond extract
Optional- 1-2 tsp of aromatic spices like cardamom, mace, cinnamon, anise
Optional topping- turbinado sugar, sparkling sugar, pearl sugar

Step 1

Preheat oven to 375°.

Step 2

Weight or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, sugar, baking powder, salt, and dry spices (if adding) in the bowl of a stand mixer. Place almonds in a heavy duty Ziplock bag and whack into pieces using a meat mallet or the flat bottom of a metal measuring cup. Stir nuts into flour mixture.

Step 3

Combine eggs and extract, stirring well with a whisk. Add egg mixture to flour mixture, stirring just until dough comes together in bowl. Turn dough out onto a lightly floured surface; knead lightly 7 or 8 times. Divide dough into 3 equal portions. Shape each portion into a 6-inch-long roll. Place the rolls 6 inches apart on a parchment paper lined baking sheet and pat to 1-inch thickness (“the shape of a bandaid”). Sprinkle with sugar topping (if using). Bake at 375° for 25 minutes or until lightly browned. Cool for 5 minutes on a wire rack.

Step 4

Cut each roll crosswise into about 12 (1/2-inch) slices. Stand slices upright and spaced evenly on baking sheet. Bake 14 minutes (the cookies will be slightly soft in the center but will harden as they cool). Remove from baking sheet, and cool completely on a wire rack.