



Almond Biscotti

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup (145 grams) blanched whole almonds, toasted and chopped coarsely

1 teaspoon (5 grams) baking powder

1/8 teaspoon salt

2 cups (260 grams) all-purpose flour

3/4 cup (150 grams) granulated white sugar

3 large eggs

1 teaspoon vanilla extract

1/2 teaspoon pure almond extract

Instructions

- Preheat oven to 350 degrees F (180 degrees C). Toast almonds for 8-10 minutes or until lightly browned and fragrant. Let cool and then chop coarsely. Set aside.
- Reduce oven temperature to 300 degrees F (150 degrees C) and line a baking sheet with parchment paper.
- In a small bowl lightly beat the eggs and extracts together. Set aside.
- In the bowl of your electric mixer (or with a hand mixer) combine the flour, sugar, baking powder and salt. Beat until blended (about 30 seconds).

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- Gradually add the egg mixture and beat until a dough forms, adding almonds about halfway through. On a lightly floured surface roll dough into a log about 14 inches (35 cm) long and 3 - 4 inches (8 - 10 cm) wide.
 - Transfer log to the prepared baking sheet and bake for 40 minutes, or until firm to the touch (log will spread during baking).
 - Remove from oven and let cool on a wire rack for about 10 minutes.
 - Transfer log to a cutting board and, cut log into slices 1/2 inch (1.25 cm) thick on the diagonal.
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- Arrange evenly on baking sheet. Bake 10 - 12 minutes, or until firm to the touch.
 - Remove from oven and let cool. Store in an airtight container.

Credit: <http://www.joyofbaking.com/biscotti/AlmondBiscotti.html>