



BISCOTTI DE PRATO

(Tuscan Almond/Anise Biscotti)

3- $\frac{1}{4}$ cups unbleached all-purpose flour

2 cups white granulated sugar

1 teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

4 large whole eggs

2 large egg yolks

$\frac{1}{2}$ small bottle Anise flavoring

1- $\frac{2}{3}$ cups slivered almonds, toasted in 250°F oven approx. 30 minutes (chopped coarsely)

an egg wash made by beating together 1 egg and 1 teaspoon water

In a large bowl mix flour, sugar, baking powder and salt. In a small bowl whisk together the whole eggs, yolks and anise. Add the mixture to the flour beating until dough is formed. Stir in almonds. Dough is sticky and hard.

Turn the dough onto a lightly floured surface. Knead it several times and divide it into fourths. Working on 2 large buttered and floured baking sheets, with floured hands form each piece of dough into a flattish log 11 inches long by 2 inches wide. Arrange the logs at least 3 inches apart. Brush them with the egg wash. Bake for 35 minutes. Let them cool on baking sheet on racks for 10 minutes.

On a cutting board. Cut biscotti diagonally into $\frac{3}{4}$ -inch slices. Arrange biscotti cut side down on baking sheet. Bake for 5 to 7 minutes on each side or until golden. Transfer biscotti to racks and cool. Store in airtight containers. Makes about 56 biscotti.

DOUBLE CHOCOLATE ALMOND BISCOTTI



- 2 cups unbleached all-purpose flour
- $\frac{1}{3}$ cup unsweetened cocoa powder (Hershey's or Nestle)
- 1- $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ pound (1 stick) unsalted butter, room temperature
- 1- $\frac{1}{4}$ cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon almond extract
- 1 cup slivered almonds, toasted in a 250°F. Oven approx. 3 minutes (chopped coarsely)
- $\frac{2}{3}$ cup semi-sweet chocolate chips

Heat oven to 350°F. Combine flour, cocoa, baking powder and salt. Beat butter and sugar until light and fluffy. Beat in eggs, the vanilla and almond extracts. Gradually beat in flour mixture. Stir in almonds and chocolate chips.

Shape dough into two logs about 3 inches apart on greased and floured baking sheet. The logs should measure 12 to 15 inches long. Bake until edges start to brown and top becomes firm (on rack in center of oven) about 30 to 40 minutes.

Cool on sheets for 10 minutes. Remove carefully from sheets and on a flat, even surface start cutting on the diagonal, $\frac{1}{2}$ -inch slices (the knife needs to have teeth; a straight-edged knife will break - you must also cut in a sawing motion). Return to baking sheet, cut-side down and bake 5 to 7 minutes on each side.



DOUBLE CHOCOLATE WALNUT BISCOTTI

Unlike most commercially available chocolate biscotti, these have a deep chocolaty flavor.

2 cups all-purpose flour

1/2 cup unsweetened cocoa powder

1 teaspoon baking soda

1 teaspoon salt

3/4 stick (6 tablespoons) unsalted butter, softened

1 cup granulated sugar

2 large eggs

1 cup walnuts, chopped

3/4 cup semisweet chocolate chips

1 tablespoon confectioners' sugar

Preheat oven to 350°F. and butter and flour a large baking sheet.

In a bowl whisk together flour, cocoa powder, baking soda, and salt. In another bowl with an electric mixer beat together butter and granulated sugar until light and fluffy. Add eggs and beat until combined well. Stir in flour mixture to form a stiff dough. Stir in walnuts and chocolate chips.

On prepared baking sheet with floured hands form dough into two slightly flattened logs, each 12 inches long and 2 inches wide, and sprinkle with confectioners' sugar. Bake logs 35 minutes, or until slightly firm to the touch. Cool biscotti on baking sheet 5 minutes.

On a cutting board cut biscotti diagonally into 3/4-inch slices. Arrange biscotti, cut sides down, on baking sheet and bake until crisp, about 10 minutes. Cool biscotti on a rack. Biscotti keep in airtight containers 1 week and frozen, 1 month.

Makes about 30 biscotti