



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Italian Almond Biscotti

1 cup almonds with skins
2 cups unbleached flour
1 cup sugar
1/2 teaspoon baking powder
pinch of salt
3 large eggs
2 large egg yolks
1 teaspoon vanilla extract
1-3 teaspoons milk (optional)

Preheat oven to 350 degrees. Spread almonds on baking sheet and toast them until fragrant – 5-6 minutes. Let them cool and then coarsely chop them. Combine flour, sugar, baking powder and salt in mixing bowl. Add 2 of the whole eggs, the egg yolks and vanilla and mix together with an electric mixer until just combined. Dough will be dry but should be able to be formed into a cohesive log. If not, add a teaspoon of milk at a time until just combined. Add almonds and mix in.

Turn dough onto a floured surface and work and divide in half. Shape into a flat log about 3 inches wide, 10-12 inches long and less than one inch high. Place logs on a parchment paper lined baking sheet. Beat the remaining egg and brush the logs with the egg. Bake for about 30 minutes or until logs are firm to the touch.

Remove logs and let them cool on a rack. Slice the logs into 3/4 inch thick slices. Lay them on their sides on the baking sheet. Bake for another 10-15 minutes or until crisp. Cool again completely.

Variations: Instead of almonds, you can add dried cranberries and orange zest. Or, dip the biscotti in your favorite chocolate.