

Almond Biscotti

Yield: 2 dozen cookies

Biscotti Ingredients:

1 $\frac{3}{4}$ cup all-purpose flour
1 $\frac{1}{2}$ cups almond flour
1 teaspoon baking powder
1 cup sugar
 $\frac{1}{4}$ teaspoon salt
3 large eggs
1 teaspoon pure vanilla extract
1 cup whole almonds, slightly toasted



Preheat oven to 350°F

- Step 1:** In the bowl of an electric mixer with the paddle attachment combine both flours, baking powder, sugar and salt.
- Step 3:** In a small bowl beat eggs and vanilla.
- Step 4:** Add egg mixture to flour mixture and mix on low speed until dough forms.
- Step 5:** Stir in whole almonds.
- Step 6:** Dough will be sticky. Turn it out onto a well-floured board. Shape the dough into 2 logs (around 9" by 3").
- Step 7:** Transfer logs to a baking sheet pan lined with parchment paper.
- Step 8:** Bake for about 30 – 40 minutes or until sides are golden brown and center is baked through. Let logs cool.
- Step 9:** Using a cutting board, carefully cut 1-inch thick pieces.

Reduce heat to 250°F

- Step 10:** Return biscottis to the baking sheet pan (cut side down) and bake for 20 minutes. Flip pieces over and bake for another 20 minutes.
- Step 11:** Cool and store in an airtight container.