

Basic Almond Biscotti Recipe

Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup cold butter (no substitutes)
- 2 eggs
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract
- 1 cup coarsely chopped blanched almonds

Directions

1. In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. In another bowl, beat eggs, milk and vanilla until blended; stir into dry ingredients until blended. Stir in almonds (the dough will be crumbly) and knead together.
2. Divide dough in half; shape each half into a ball. On a parchment lined baking sheet, roll each ball into a 10-in. x 3-in. rectangle.
3. Bake at 350 degrees F for 30-35 minutes or until golden brown. Carefully remove to wire racks; cool for 5-10 minutes. Transfer to a cutting board; cut diagonally with a sharp knife into 1/2-in. slices. Place back on the cookie sheets cut side down. Bake for another 10 to 15 minutes each side or until firm. Remove to wire racks to cool. Store in an airtight container.
4. Dunk and enjoy!

Variations (omit almonds in base recipe for all variations except Almond/Cherry)

Almond/Cherry: Add 1 cup finely diced candied cherries to the dough recipe.

Peanut Butter/Chocolate Chip: Add 1/2 cup Peanut Butter (smooth or crunchy), 1/2 cup mini chocolate chips and 1/2 cup more flour

Cinnamon/Hazelnut: Add 1 cup chopped Hazelnuts and 1 tsp Cinnamon

Lemon/Poppy Seed: Add 1 Tbsp lemon zest, 1 tsp Lemon Extract and 3 Tbsp Poppy Seeds (omit Vanilla Extract)

White Chocolate/Macadamia Nut: Add 1 Cup Chopped Macadamia Nuts and 1 Cup White Chocolate chunks (chopped)

Brownie: Add 1/2 Cup Mini Chocolate Chips, 1/2 Cup chopped Walnuts and 1/2 Cup Cocoa Powder (decrease flour by 1/2 Cup)

Chocolate/Orange: Add 1/2 Cup Cocoa Powder (decrease flour by 1/2 cup), 1 Tbsp Grated Orange Zest and 1 tsp Orange Extract (omit Vanilla Extract)