

ALMOND BISCOTTI

INGREDIENTS

1 ½ cups of cake (soft wheat) flour
1-½ cups of all-purpose flour
1 teaspoon baking powder
¾-teaspoon salt
1 cut whole almonds, toasted
4 large eggs
1 cup sugar
1-½ teaspoon pure vanilla extract
½-teaspoon pure orange extract
1 Tablespoon finely grated orange zest
Melting chocolate (optional)

DIRECTIONS

Preheat oven to 325 degrees. Line a baking sheet with parchment paper. Combine cake flour, all-purpose flour, baking powder, salt and almonds. Stir to mix. In another bowl, using an electric mixer, beat the eggs and sugar until light in texture. Add vanilla, orange extract and orange zest and mix well. Add the egg mixture to the flour mixture and stir until blended. Dust hands with flour, transfer the dough to the baking sheet and form into a log about 3-4-inches wide and about a foot long. Bake about 45 minutes. Use a serrated knife to cut the log on the diagonal into slices about ½ inch thick. Bake the slices another 10-15 minutes or until golden brown. Remove from oven and allow to cool. Melt chocolate and dip each slice into chocolate about half-way. Immediately sprinkle with chopped almonds and set aside on wax paper to harden. Store biscotti in an air-tight container until ready to serve. Makes about 2 dozen slices.



Almond, chocolate dipped biscotti adapted from *The Williams-Sonoma Baking Book*