Biscotti ~

AMORE AL PRIMO MORSE
Biscotti

Amore al Primo Morso
(love at first bite)

Italians love their cookies. In Italy, biscotti is not just for breakfast or dessert -- it is also a popular snack food. Its dry texture makes it easy to store and compatible with travel. In our home, biscotti was what the children cut their teeth on and how adults finished their coffee or wine.

The cookie that took America by storm can now be found in most cafes, grocery stores, and gift shops. Many restaurants feature biscotti on their dessert menu. And as for our romance with this product... there is no visible end in sight. Wishing you cook-ease! Terry Parello, chef/master baker

In Italian, the word "biscotto" means "biscuit" or "cookie." More specifically, biscotti are named according to their original method of baking. The root words "bis" and "cotto" literally mean "twice" and "baked." When Italians first created biscotti in the region of Tuscany many centuries ago, they were careful to bake the cookies twice, in order to form their unique shape and allow the cookies to develop their signature crisp texture. Over the years, these methods became standard practice. Bakers shape the dough into a log, bake it, evenly slice it into cookies (hopefully without crumbling), and then toast and turn the cookies again until they are perfect.

Unfortunately, the traditional way of making biscotti can be time consuming.
Foreword

In the world of cookies, biscotti could be a health food. In general, both the homemade and store-bought versions contain less sugar than traditional American cookies. The ingredients in the cookie vary across Italy but in general they are less sweet than American desserts which make them perfect for dipping in an after dinner cup of Italian coffee or a sweet wine. There are also recipes for savory biscotti which would be a good choice for a non-sweet snack.

Biscotti can be a lower fat choice too but it is important to read the Nutrition Facts or check the recipe for high fat ingredients such as chocolate and nuts. Both (chocolate and nuts) are foods that contribute to a healthy diet but, since they also both add fat to the diet, the amount consumed should be kept in check. Some biscotti contain a fair amount of oil so read the ingredient list.

Look for biscotti containing dried fruit for a flavor and nutrition boost. As always, when choosing foods for you and your family, check the Nutrition Label for serving size when determining how much to include.

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Chocolate & Espresso
Preheat oven to 375°F and toast almonds in a wide, shallow pan in the center of the oven, (stirring once) for 13 minutes. Set aside to cool. Adjust two racks to divide oven in thirds and reduce temperature to 300°F.

Line two cookie sheets with aluminum foil, shiny side up, and set aside. In a small bowl beat the eggs with the brown sugar and vanilla and almond extracts. Sift together into the large bowl of an electric mixer the flour, baking powder, salt, pepper, ginger, cocoa, espresso, and granulated sugar. Place the chocolate on a cutting board and shred/chop it fine with a sharp knife. Place the cut chocolate in bowl of food processor. Add about 1/2 cup of sifted dry ingredients and process for 1 minute until chocolate is fine & powdery. Add chocolate mixture and egg mixture to dry ingredients. Beat on low speed, scraping bowl as necessary. Slowly beat in the nuts. Lightly flour a work surface and turn dough out onto it. Lightly sift flour over dough. Cut dough in half. Turn one piece so that it is completely dusted
with flour. Form a dough roll about 10” long. Place on baking sheet. It may break apart; just reshape it. Oval should be 3" wide in middle and 1/2-3/4" high. Bake 2 sheets at a time for 50 minutes, reversing sheets top to bottom and front to back once during baking. Remove from oven. Reduce oven temp to 275°F. Peel away foil. With serrated bread knife, cut 2/3 - 3/4" diagonal slices. Place them cut side up on baking sheet. Bake 10-15 minutes. Turn biscotti upside down and continue to bake until dry, about 15 - 20 minutes. Do not over bake. Cool and store in airtight tins.
Biscotti Nocciole-Cioccolato

Yield: 40

3/4 cup hazelnuts
4 ounces bittersweet chocolate
1/2 cup butter
3/4 cup sugar
2 eggs
2 tablespoons Frangelico (liquor)
2 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Place nuts in a shallow pan and bake in preheated 350°F oven for 8-10 minutes or until golden brown. Let cool.

With paper towels, rub the nuts while warm to remove papery skins. Let cool. In a food processor fitted with a steel blade, grind the nuts finely. Add the chocolate to the food processor and process until finely ground. In a mixing bowl, cream the butter and sugar until light and fluffy. Beat in the eggs and liqueur. In a bowl combine the flour, baking powder and the salt. Add to the creamed mixture, mixing until blended. Fold in nuts and chocolate. Divide dough in half. On a greased and floured baking sheet pat into 2 logs about 1/2" high, 1 1/2" wide and about 14" long, spacing them at least 2" apart. Bake in the middle of a 325°F oven for about 25 minutes or until lightly browned. Transfer from the baking sheet to a rack. Let cool for 5 minutes. Place on a cutting board. With a serrated knife slice diagonally on a 45 degree angle about 1/2" thick. Place the slices upright 1/2" apart on the baking sheet and return to the oven for 10 minutes longer to dry slightly. Let cool on a rack. Store in a tightly covered container.
Cappuccino Biscotti

Yield: 32 biscotti

2 cups flour; unbleached, all-purpose
1 cup sugar
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon cloves -- ground
1/4 cup espresso; strong brewed – cold &
1 tablespoon espresso; strong brewed -- cold
1 tablespoon milk & 1 teaspoon milk
1 large egg yolk
1 teaspoon vanilla
3/4 cup hazelnuts; *toasted – skinned, chopped coarse
1/2 cup chocolate chips semisweet

In an electric mixer blend flour, sugar, baking soda, baking powder, salt, cinnamon and cloves until the mixture is combined well. In a small bowl whisk together espresso, milk, yolk and vanilla, adding the mixture to the flour mixture, beating until a dough is formed; stir in hazelnuts and chocolate chips.

Turn dough onto a floured surface, knead it several times and halve it. Working on a large buttered & floured baking sheet, with floured hands, form each piece of dough into a flattish log 12” long X 2” wide. Arrange the logs at least 3” apart on the sheet. Bake logs in the middle of a preheated 350°F oven for 35 minutes. Let them cool on the baking sheet on a rack for 10 minutes. Reduce oven temperature to 300°F. On a cutting board, cut the logs crosswise on the diagonal into 3/4” slices; arrange the biscotti, cut sides down, on the baking sheet, and bake for 5 to 6 minutes on each side, or until pale golden. Transfer the biscotti to racks to cool and store them in airtight containers.
Chocolate Almond Biscotti

Yield: makes about 2-1/2 dozen cookies.

1/2 cup butter or margarine, softened
1 1/4 cups sugar
2 eggs
1 teaspoon almond extract
2 1/4 cups flour
1/4 cup unsweetened cocoa
1 teaspoon baking powder
1/4 teaspoon salt
1 cup sliced almonds
chocolate glaze
vanilla glaze
additional sliced almonds

Heat oven to 350°F. In a large mixer bowl, beat butter and sugar until well blended. Add eggs and almond extract; beat until smooth. In separate bowl, stir together flour, cocoa, baking powder and salt; blend into butter mixture, beating until smooth. (Dough will be thick.) Using a wooden spoon, work almonds into the dough. Divide dough into 2 equal halves. With lightly floured hands, shape each half into rectangular log about 2" in diameter, and 11" apart. Place on middle oven rack; bake 30 minutes, or until logs are set. Remove from oven; let cool on cookie sheet 15 minutes. Using serrated knife and a sawing motion, cut logs into 1/2" diagonal slices. Reposition oven racks so that they are in the top and middle positions. Arrange slices, cut sides down, close together on 2 cookie sheets. Place 1 cookie sheet on each rack; bake 8 to 9 minutes. Turn each slice over; switch the position of cookie sheets, and continue baking additional 8 to 9 minutes. Remove from oven; cool on cookie sheets. Dip ends of biscotti in Chocolate Glaze or drizzle over entire cookie. Drizzle Vanilla Glaze over Chocolate Glaze. Garnish with additional almonds, if desired.
Chocolate Biscotti

Yield: 8-20

1 cup flour
1/2 cup sugar (or more)
1/2 cup cocoa
2 teaspoons flavoring (raspberry, orange, or almond)
2 egg equivalents
3/4 teaspoon baking powder
1/4 teaspoon salt
splash of liquor to match flavoring (Chambord is an option)

Combine flour, sugar, cocoa, salt and baking powder. Separately, mix flavoring and eggs. Combine. Add splash of liquor or water as needed to have a sticky consistency. If the mixture is too stiff, it won't spread out properly. Put this glob on a greased cookie sheet and arrange it into a log about 15" long and 1 1/2 - 2" wide. Bake at 350°F for 25 minutes. Remove from oven, let cool a few minutes, then slice diagonally into 1/2-3/4" slices. Place the slices on their side and put back in the oven (300°F) for 15 minutes. Turn over and cook another 10-15 minutes. If you can consume the fat, a small drizzle of semisweet chocolate is wonderful on these when cooled. About 2 T. drizzles all the cookies, which adds about 6 g. fat to the recipe or 1/3 g. fat to each serving.
Chocolate Biscotti #2

Recipe By: OZBURN
Yield: 30

2 cups hazelnuts -- toasted
1/2 cup butter
4 ounces unsweetened chocolate
1/2 teaspoon vanilla
3 eggs -- separated
1 1/4 cups sugar -- divided
3 cups all-purpose flour
1/2 teaspoon baking powder
1 egg white -- slightly beaten

Finely chop 1/2 cup of hazelnuts and coarsely chop the rest; set aside. In a double boiler, melt butter and chocolate; stir in vanilla and cool. Beat eggs yolks with half the sugar until thick and pale; fold in cooled chocolate mixture. In a separate bowl, beat 3 egg whites, gradually adding remaining sugar until stiff. Mix flour with baking powder and fold into liquid ingredients; fold in all the nuts. With lightly floured hands, form dough into a loaf about 1 1/2" wide and 10" long; place on a lightly greased baking sheet. Brush dough with egg white; bake in a preheated 350°F oven for 45 minutes, or until dough is set. Remove loaf from baking sheet and cut on the diagonal into 1/2" slices; place slices on baking sheet, return to oven and toast 5 to 8 minutes on each side, or until slightly dry.
Chocolate Biscotti Tart

Recipe: WALDINE VAN GEFFEN
Yield: 6 servings

10 chocolate biscotti
1/2 cup unsalted butter -- melted
1/2 cup ground pecans or other nuts
1 cup semisweet chocolate -- melted
3/4 cup caramel topping
Chocolate Biscotti Filling
1 1/2 cups whipping cream

To prepare crust, grind Chocolate Biscotti to make 2 cups crumbs. Mix crumbs in bowl with melted butter and ground nuts until well combined. Place 6 (4") tart pans on baking sheet. Press crumb mixture onto bottoms of rings and up sides. Bake at 350°F for 10 minutes. Remove tart shells from oven and remove rings from shells. Refrigerate shells on baking sheet until ready to use. Cut 6 strips of wax paper 17” x 1-1/2". Spread melted chocolate evenly over strips. Let chocolate strips cool slightly, then wrap evenly around outside of tart shell. Leave wax paper in place. Spoon 2 tablespoons caramel topping into each tart shell. Return shells to refrigerator until needed. Divide cooled Chocolate Biscotti Filling among 6 biscotti shells. Refrigerate 2 hours. When ready to serve, whip cream until thick. From pastry bag, pipe cream onto each tart. Gently peel wax paper off outside of tarts and serve at once.
Chocolate-Chip Biscotti

Recipe By: Cooking Light, March 1995
Yield: 24

1 1/4 cups all-purpose flour
1/2 cup semisweet chocolate mini-morsels
1/3 cup sugar
3/4 teaspoon baking powder
1 tablespoon water
1 teaspoon vanilla extract
1 egg
1 egg white
vegetable cooking spray

Combine first 4 ingredients in a large bowl. Combine water and next 3 ingredients; add to flour mixture, stirring until well-blended (dough will be dry). Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times. Shape dough into a 16” long roll. Place roll on a baking sheet coated with cooking spray, and flatten roll to 1” thickness. Bake at 350°F for 25 minutes. Remove roll from baking sheet to a wire rack, and let cool 10 minutes. Cut roll diagonally into 24 (1/2”) slices, and place, cut sides down, on baking sheet. Reduce oven temperature to 325°F, and bake 10 minutes. Turn cookies over, and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool). Remove from baking sheet; let cool completely on wire rack.
Chocolate-Dipped Biscotti

Recipe By: The Cereal Murders Diane Mott Davidson
Yield: 48

1 cup sugar
1/2 cup butter, sweet -- melted
2 tablespoons Pernod (see page 125)
1 1/2 tablespoons bourbon
2 tablespoons anise seed
3 large egg
1 cup almonds -- chopped
2 1/4 cups flour
1 1/2 teaspoons baking powder
12 ounces chocolate chips -- semi-sweet
2 tablespoons shortening

In a large mixing bowl, stir together the sugar and melted butter. Add the Pernod, bourbon and anise seed. Beat in the eggs, then stir in the nuts. Sift the dry ingredients together. Gently stir in the dry ingredients until well incorporated. Cover with plastic wrap and chill for about three hours. Preheat the oven to 375°F. Butter two cookie sheets. Shape the dough on cookie sheets into three loaves, well spaced. Each loaf should be about 2” wide and 1/2” thick. Bake for about 20 minutes, until the loaves puff up and brown. When the loaves are cool enough to touch, cut each loaf into diagonal slices about 1/2” thick. Lay the slices on their cut sides and toast them at 375°F. for an additional 15 minutes or until lightly browned. Cool. Dip biscotti in chocolate the day they are to be served. In the top of a double boiler, melt the chocolate chips with the shortening, stirring frequently. (If you're really ambitious, add a little chocolate wax.) Remove from heat and stir until a candy thermometer reads 85°F. Holding each cookie by its bottom, gently dip the tops into chocolate. Turn immediately and allow to dry, uncoated side down, on wax paper. Repeat until all are done.
Chocolate-Dipped Cappuccino Biscotti

Recipe By: Family Circle 11/1/95
Yield: 28

1 cup hazelnuts
1 3/4 cups all-purpose flour
3/4 cup sugar
1 tablespoon instant espresso coffee powder
1 tablespoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter -- cut in small pieces
2 large eggs
6 ounces semisweet chocolate
1 teaspoon solid vegetable shortening

Preheat oven to 350°F. Grease large baking sheet. Cook hazelnuts in large skillet over medium-low heat until lightly toasted, 3 to 4 minutes. Rub nuts in dish towel to remove skins. Coarsely chop. Combine flour, sugar, espresso, cinnamon, baking powder and salt in a bowl. With pastry blender, cut in butter to form coarse crumbs. Stir in nuts and eggs. Divide mixture in half. On floured surface, with floured hands, roll each half into 12” log. Flatten to 2-1/2” width. Place logs about 4” apart on baking sheet. Bake for 30 minutes or until cookies are slightly firm to touch. With two spatulas, transfer logs to wire racks; cool 20 minutes. With a serrated knife, cut logs diagonally into 3/4” thick slices. Return biscotti cut side up to cookie sheet. Bake 10 to 15 minutes until crisp and firm to touch. Transfer to rack to cool. Melt chocolate, stirring occasionally, in small saucepan over low heat. Remove from heat. Stir in shortening until well blended. Dip one end of each biscotti into chocolate. Transfer biscotti to wax-paper-lined baking sheet. Repeat with remaining biscotti. Refrigerate biscotti until chocolate hardens completely, 30 minutes. Store unfrosted biscotti in airtight container up to 2 weeks. Frost up to 2 days before serving or giving.
Chocolate Hazelnut Brandy Torte
With Biscotti

Yield: 6 servings

11 ounces semisweet baking chocolate
1/2 pound butter -- room temperature
2 eggs
1/3 cup sugar
3 tablespoons Brandy
7 ounces Peak Freen Sweet Meal – Biscuits (biscotti), coarsely broken
1/2 cup whole toasted hazelnuts

In double boiler melt chocolate and butter. In large bowl, with electric mixer, beat eggs and sugar at high speed until lemon colored. Add the chocolate/butter mixture and beat at medium speed until the butter is completely mixed in. Add the brandy & mix thoroughly. Stir in hazelnuts. Pour the mixture over the biscuits. Mix well. Line a 9" cake pan with plastic wrap. Pour in the mixture and cover with plastic wrap. Freeze until ready to serve.
Chocolate-Walnut Biscotti

2 cups walnut halves (about 8 oz)
3 ounces unsweetened chocolate
5 tablespoons unsalted butter plus
1 teaspoon unsalted butter
2 cups flour
2 teaspoons baking powder
3 eggs
1 cup sugar
1 teaspoon grated orange zest

Preheat oven to 350°F. Place the walnuts on a cookie sheet and toast until golden brown, about 10 minutes. Let cool and then chop coarsely. In a double boiler over simmering water, melt the chocolate and butter together. Remove from the heat and stir until smooth. Let cool for 10 minutes. Sift together the flour and baking powder. In a large bowl, beat the eggs lightly. Gradually beat in the sugar. Add the orange zest. Stir in the cooled chocolate until blended. Stir in the flour and baking powder until incorporated. Fold in the chopped walnuts. Divide the dough in half, wrap in plastic wrap and refrigerate at least 1 hour or overnight. Butter a large cookie sheet and preheat the oven to 350°F. Shape each half of the dough into a 14” x 2 ½” log. Place about 4” apart on the prepared pan. Smooth the tops and sides with a rubber spatula. Bake for 40-45 minutes, or until the logs are firm when pressed in the center. Remove the baking sheet from the oven. Do not turn off the oven. Slide the logs onto a cutting board. With a large knife, cut each log diagonally into ½” slices. Stand the slices upright on edge on the prepared cookie sheet. Return to the oven and bake for 15 minutes longer, or until crisp. Transfer to wire racks to cool completely.
Double Chocolate Chunk Biscotti

Recipe By: Sue Klapper, Better Homes and Gardens, February, 1995
Yield: about 32 slices

1/3 cup butter or margarine
2/3 cup sugar
1/4 cup cocoa
2 teaspoons baking powder
2 eggs
1 3/4 cups flour
4 ounces white baking bar -- coarsely chopped
3 ounces semisweet chocolate – chopped

In a large mixer bowl beat butter or margarine with an electric mixer on medium speed for 30 seconds or till softened. Add sugar, cocoa, and baking powder; beat till combined. Beat in the eggs. Beat in as much of the flour as you can. By hand, stir in any remaining flour, chopped white baking bar, and semisweet chocolate. Divide dough in half. Shape each portion into a 9” long log. Place logs about 4” apart on a lightly greased cookie sheet. Flatten logs slightly till about 2” wide. Bake in a 375°F oven for 20 to 25 minutes or till a toothpick inserted near the center comes out clean. Cool on the cookie sheet on a wire rack 1 hour. Reduce oven temperature to 325°F. With a serrated knife, cut each log diagonally into ½” thick slices. Lay slices, cut side down, on an ungreased cookie sheet. Bake slices 8 minutes. Turn slices over; bake for 7 to 9 minutes more or till biscotti are dry and crisp (do not over bake). Cool thoroughly on a wire rack. Store the biscotti in an airtight container at room temperature for up to 1 week or freeze, in a freezer container, for up to 6 months.
Double Chocolate Walnut Biscotti

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
6 tablespoons (3/4 stick) 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” long and 2” 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 ¾” 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 one week and, frozen, one month.
Espresso Biscotti

2 cups all-purpose flour
2 tablespoons ground espresso powder
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 cup sugar
1/2 teaspoon salt, or to taste
2 tablespoons grated orange zest
3 large eggs
1 teaspoon vanilla
3/4 cups natural almonds, toasted and chopped (optional)

Preheat oven to 350°F. In a bowl with an electric mixer, mix together flour, espresso powder, cinnamon, baking soda and baking powder, sugar, salt and orange zest. In a small bowl, beat together eggs and vanilla. Add eggs/vanilla all at once to dry ingredients; beat until dough is formed. Stir in almonds (optional).

Turn dough onto a floured board and form into a ball. Halve dough ball; form each half into a log 12” long and 2” wide. Arrange logs on a buttered and floured baking sheet about 3” apart.

Bake logs in the middle of oven for 40 minutes or until firm all over and browned. Remove logs from oven, let cool for a few minutes. On a cutting board, slice logs on a diagonal about ½” thick. Arrange slices on baking sheet; bake approximately 10 minutes on each side or until golden throughout.

Cool biscotti to room temperature. Store in airtight container in single layers between waxed paper for up to 2 weeks.
Ginger Chocolate Biscotti

Yield: 36

2 1/2 cups flour; unbleached, all purpose
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon - salt
1/4 teaspoon cinnamon
1/4 teaspoon cloves, ground
2 tablespoons cocoa; unsweetened -- prefer processed"
2 tablespoons fresh ginger; peeled -- grated
1/2 teaspoon almond extract
3 eggs -- large
1 1/4 cups almonds; whole – blanched lightly & chopped coarse

In the bowl of an electric mixer, fitted with a paddle attachment, blend the flour, sugar, baking soda, salt, cinnamon, cloves and cocoa powder until the mixture is combined well. In a small bowl, whisk together the gingerroot, almond extract and eggs; add the mixture to the flour mixture, beating until a dough is formed, and stir in the almonds. Turn the dough onto a lightly floured surface, knead it several times and divide it into thirds. Working on a large buttered and floured baking sheet, with floured hands, form each piece of dough into a flattish log 10” long by 2 ½” wide and arrange the logs at least 3” apart on the sheet. Bake the logs in the middle of a preheated 350°F oven for 25 minutes and let them cool on the baking sheet on the rack for 10 minutes. On a cutting board cut the logs crosswise on the diagonal into ¾” slices; arrange the biscotti, cut sides down, on the baking sheet, and bake in 350°F oven for 5 minutes on each side. Transfer the biscotti to racks to cool and store in airtight containers.
Gingered White-Chocolate Biscotti

Recipe By:  Cooking Light, March, 1995
Yield:  24

2 cups all-purpose flour  
2/3 cup sugar  
2 tablespoons minced crystallized ginger  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 (4-oz) bar premium white chocolate, finely chopped  
  (about 3/4 cup)  
1 teaspoon vanilla extract  
2 eggs  
1 egg white  
vegetable cooking spray

Combine first 6 ingredients in a large bowl. Combine the vanilla and next 2 ingredients, and add to the flour mixture, stirring until well-blended (dough will be dry). Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times. Shape dough into a 16" long roll. Place roll on a baking sheet coated with cooking spray, and flatten roll to 1" thickness. Bake at 350°F for 30 minutes. Remove roll from baking sheet to a wire rack, and let cool 10 minutes. Cut roll diagonally into 24 (1/2") slices, and place slices, cut sides down, on baking sheet. Reduce oven temperature to 325°F, and bake for 10 minutes. Turn the cookies over, and bake for an additional 10 minutes (the cookies will be slightly soft in center but will harden as they cool).

Remove from baking sheet, and let cool completely on wire rack.
Mexican Dark Chocolate Biscotti

Recipe By: Teresa Cordero Cordell
Yield: 2 dozen small cookies

1/3 cup butter, softened
2/3 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1/4 teaspoon espresso powder (or instant coffee granules)
1/4 cup unsweetened cocoa powder
1-2/3 cups all-purpose flour
1 cup toasted hazelnuts or almonds, chopped*
4 ounces Mexican chocolate, chopped

6 ounces special dark chocolate or bittersweet chocolate, chopped
1 teaspoon Kahlua
2 teaspoons shortening

Preheat oven to 375°F. Lightly grease a cookie sheet; set aside. Beat butter in a large mixing bowl on medium to high speed for 30 seconds. Add brown sugar, baking powder, and salt. Beat to combine scraping sides of bowl occasionally. Beat in eggs, espresso powder and cocoa powder. Beat in as much flour as possible with the mixer. Stir in any remaining flour, the nuts, and 4 ounces Mexican chocolate with a wooden spoon. Divide dough in half. Shape each portion into a 9” long roll. Place rolls 4” apart on cookie sheet; slightly flatten each roll to 2” wide. Bake in preheated oven for 20 to 25 minutes or until a wooden pick inserted near centers comes out clean. Cool on cookie sheet for 45 minutes. Reduce oven temperature to 325°F. Cut each roll diagonally into ½” thick slices, carefully
with a serrated knife. Place slices cut sides down, on cookie sheet. Bake in 325°F oven for 8 minutes. Turn slices over and bake for 7 to 9 minutes more or until dry and crisp. Transfer to wire racks and let cool, about 1 hour.

Microwave chopped bittersweet chocolate, Kahlua and shortening in a small microwave-safe bowl on 50 percent power (medium) for 1 to 2 minutes or until melted, stirring twice. Dip one end of each cookie into melted chocolate; let excess drip back into bowl. Place cookies on waxed paper; let stand until set.

Note: For larger biscotti, make one large log instead of two.

*To toast nuts, spread in a single layer in a shallow baking pan. Bake in a preheated 375°F oven 4 to 5 minutes or until nuts are slightly golden brown, stirring once or twice. Chop nuts and set aside.

To store, place cookies in layers separated by waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months. Thaw cookies, if frozen, before serving.
Triple Chocolate Biscotti

Recipe By: Mary Tripoli, Kirkville, New York / Bon Appétit
April 2001
Yield: about 30

1 3/4 cups all purpose flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon salt
1 cup sugar
6 tablespoons (3/4 stick) unsalted butter, room temperature
3 large eggs
1 1/2 teaspoons vanilla extract
8 ounces semisweet chocolate chips
1/2 cup white chocolate baking chips

Preheat oven to 350°F. Line large baking sheet with double thickness of foil. Sift flour, cocoa, baking powder, and salt into medium bowl. Using electric mixer, beat sugar and butter in large bowl to blend. Beat in eggs one at a time, then vanilla. Beat in flour mixture. Stir in semisweet and white chocolate chips. Drop dough by heaping tablespoonfuls onto prepared sheet in two 10” to 11” long strips, spacing 3” apart. Using metal spatula or wet fingertips, shape strips into 11” by 2 1/2” logs. Refrigerate 30 minutes. Bake logs until tops are cracked and dry and tester inserted into center comes out clean, about 25 minutes; cool 10 minutes. Reduce oven temperature to 300°F. Using foil, lift logs onto work surface. Line baking sheets with clean foil. Using serrated knife, gently cut warm logs crosswise into ¾” thick slices. Arrange half of slices, cut side down, on each of two prepared baking sheets. Bake biscotti until just dry to touch, about 8 minutes. Turn biscotti over. Bake until top is dry to touch, about another 8 minutes. Cool on sheets.
Fruit
Almond Apricot Biscotti

Recipe By: Bon Appetit December 1993
Serving Size: 39-40

2 3/4 cups all-purpose flour -- sifted
1 1/2 cups sugar
1/2 cup (1 stick) unsalted butter, cut into pieces
2 1/2 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground ginger

3 1/2 ounces imported white chocolate, such as Lindt, cut into pieces
1 2/3 cups whole almonds -- toasted
2 large eggs
1/4 cup plus 1 tablespoon apricot-flavored brandy
2 teaspoons almond extract
6 ounce package dried apricots – diced

Line 18”x12”x1” cookie sheet with foil. Butter & flour foil. Combine first 6 ingredients in processor. Process until fine meal forms. Add white chocolate & process until finely chopped. Add toasted almonds & chop coarsely, using 6 to 8 on/off turns. Beat eggs, brandy & extract to blend in large bowl. Add flour mixture & apricots & stir until moist dough forms. Drop dough by spoonfuls in three 12” long strips on prepared sheet, spacing evenly. Moisten fingertips & shape each dough strip into 2” wide log. Refrigerate until dough is firm, about 30 minutes. Position rack in center of oven & preheat to 350°F. Cut logs from sides of pan if necessary. Transfer to work surface. Using heavy sharp knife, cut each log crosswise into 3/4” wide slices. Arrange half of cookies cut side down on cookie sheet. Bake 10 minutes. Gently turn cookies over & bake 10 minutes longer. Transfer cookies to racks. Cool cookies completely. (Can be prepared 2 weeks ahead; store in airtight container at room temperature.)
Almond-Raisin Biscotti

Recipe By : COOKING RIGHT SHOW
Yield: About 36 biscotti

3 large eggs -- separated
1 1/2 cups sugar
1/3 cup butter -- (5 1/3 tablespoons) melted and cooled
1 cup lightly toasted almonds, coarsely chopped
1/2 cup raisins -- plumped in 2/3 cup fruity white wine -- such as Gewurztraminer, and drained
2 tablespoons chopped candied orange peel (or 3)
1 tablespoon grated orange zest
3 1/2 cups unbleached all-purpose flour
1 1/2 teaspoons baking powder

Preheat the oven to 325°F. Butter a baking sheet or line it with parchment. In a large bowl, beat egg yolks with 3/4 cup of the sugar until light and sugar is dissolved. Stir in melted butter, almonds, raisins and orange peel. In a separate bowl, beat egg whites until they just begin to form peaks, gradually beat in the remaining 3/4 cup sugar until the whites form stiff peaks.

Sift flour and baking powder together. Fold in 1/3 of the flour into the yolks; then fold 1/3 of the egg whites in. Repeat, alternating, until well combined. The dough will be firm and slightly sticky. If dough is too soft, add more flour. With floured hands, divide the dough into two logs approximately 1 ½” wide. Arrange logs on the prepared baking sheet; bake for 20 to 25 minutes or until lightly brown and firm to the touch. Remove from the oven and set the baking sheet on a rack for 10 minutes. On a cutting board, cut the logs on a diagonal into slices ½” wide. Return slices to the baking sheet and bake for 5 to 7 minutes on each side or until biscotti are very lightly browned and crisp. Cool on racks and store in airtight containers.
Biscotti’s

6 eggs
1 cup sugar
1 teaspoon anise
1 1/2 cups flour
1/2 cup candied cherries (chopped)
3/4 cup chopped nuts
1/2 cup butter or margarine
2 cups flour
4 teaspoons baking powder

Beat eggs until light and fluffy. Add sugar and flavoring. Add the first amount of flour (1 1/2 c.) into the mixture. Add chopped nuts and cherries and softened butter. Last, stir in 2 c. flour and baking powder. Make 3 long loaves on a buttered and floured cookie sheet. Using a wooden spoon, indent slightly in the middle of each loaf. Bake at 350°F for 25 minutes. Remove from oven and cut each loaf in 1/2” slices. Return to pan and toast on both sides at 475°F until brown (about 5 minutes). Watch closely so they don’t burn.
Cherry Almond Biscotti

Recipe By: Martha Stewart Living, February 2005
Yield: 36

Unlike crumbly cookies, these biscotti are sturdy enough to mail. For holiday giving, pair a batch with a pound of favorite coffee beans.

1 3/4 cups dried cherries
1/2 cup amaretto (almond-flavored liqueur), plus more if needed
3 cups all-purpose flour, plus more for work surface
2 teaspoons baking powder
1/2 teaspoon coarse salt
4 tablespoons (1/2 stick) unsalted butter, room temperature
1 cup granulated sugar
4 large eggs (3 whole, 1 lightly beaten)
2 teaspoons pure vanilla extract
3/4 cup whole blanched almonds, chopped
3 tablespoons coarse sanding sugar

Preheat oven to 325°F. Heat cherries and liqueur in a small saucepan over medium-low heat, stirring occasionally, until cherries have softened, about 8 minutes. Drain, reserving 2 tablespoons liquid. If liquid equals less than 2 tablespoons, add enough liqueur to make 2 tablespoons. Sift together flour, baking powder, and salt into a bowl; set aside. Mix butter and granulated sugar in the bowl of an electric mixer on medium speed until fluffy, about 2 minutes. Mix in 3 whole eggs, one at a time. Mix in reserved cherry liquid and the vanilla. Reduce speed to low, and gradually mix in flour mixture. Stir in cherries and almonds. On a lightly floured surface, halve dough. Shape each half into a 12 ½” by 2 ½” log. Flatten logs to ½” thick. Transfer to a baking sheet lined with a parchment paper. Brush
logs with beaten egg; sprinkle with the sanding sugar. Bake 35 minutes, rotating sheets halfway through. Transfer to wire racks to cool, about 20 minutes. Reduce oven temperature to 300°F. Cut each log on the diagonal into 16 to 18 pieces. Transfer biscotti to racks, laying them on sides. Set racks on baking sheets. Bake 8 minutes; flip. Bake 8 minutes more. Let cool until crisp. Store cookies can in an airtight container at room temperature up to 1 week.

**Amaretto** is an Italian sweet almond-flavoured liqueur, made from a base of apricot or almond pits, sometimes both. The name is a diminutive of the Italian *amaro*, meaning "bitter," indicating the distinctive flavor lent by the *mandorla amara*—the bitter almond or the drupe kernel. The bitterness is not unpalatable, and the flavor is enhanced by sweeteners—and sometimes sweet almonds, in the final products. The liqueur's name can be said to describe the taste as "a little bitter". Conflation of *amare* and *amore* ("love") is primarily responsible for the associations with romance! **Amaretto** should not be confused with *amaro*, a different family of Italian liqueurs that, while also sweetened, have a stronger bitter flavor from herbs. More highly regarded brands of Amaretto liqueurs have 24-28% alcohol content.

**Sanding Sugar** is a large crystal sugar used as an edible decoration that will not dissolve when subjected to heat. Also called *pearl sugar* or *decorating sugar*, sanding sugar adds "sparkle" to cookies, baked goods and candies. The sparkling effect is achieved because the sugar crystal grains are large and reflect light. Sanding sugar is available at baking supply and some specialty stores.

To make homemade sanding sugar you need sugar and food coloring. A *coarser sugar* like *organic sugar* will give a good look and feel. For a *colored sanding sugar*, pour some "large crystal" sugar in a bowl, add a very small amount food coloring and mix color in with a fork; spread colored sugar in a thin layer to dry.
Cherry-Almond Biscotti

Recipe By: The New Dr. Cookie Cookbook
Yield: 40

2 large eggs
2 large egg whites
1 cup granulated sugar
2 teaspoons almond extract
2 cups all-purpose flour -- unbleached
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup dried cherries -- coarsely chopped
1/4 cup almonds – chopped

Preheat oven to 325°F. Coat a large cookie sheet with nonstick cooking spray. Beat eggs, whites, sugar and almond extract until smooth. Add flour, baking powder, baking soda and salt; beat until well mixed. Mix in the cherries and almonds. Dough will be sticky; if it seems too sticky, add a few tablespoons of flour. Drop dough by large spoonfuls close together along the baking sheet to form 2 vertical lines. With lightly floured hands, work these 2 lines to make 2 parallel rolls of dough lining each side of the cookie sheet. Leave plenty of room to spread between the rolls and on the sides of the cookie sheet. Each roll spreads during baking to about 5” wide. Bake for 20 to 25 minutes, or until lightly browned and slightly firm to the touch. Take rolls from the oven; reduce temperature to 300°F. Cool baked rolls of dough on the cookie sheet for 10 minutes. Using a serrated knife, cut each roll into 20 slices. Turn each slice on its side as it is cut. Bake the biscotti for 10 minutes.

Turn slices onto their other sides; return to oven for 10 to 20 minutes. The biscotti on the ends will be done after 20 minutes total. The rest of the slices may need the full 30 minutes. Watch carefully to avoid over browning. Cool on wire racks.
Cherry Biscotti

Recipe By: Family Circle 11/1/95
Yield: 24

2 cups all-purpose flour
1 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter -- cut in small pieces
1 cup whole almonds -- coarse chop
1 cup whole candied cherries
2 large eggs -- slightly beaten
1/2 teaspoon vanilla
1 tablespoon milk (optional)

Preheat oven to 350°F. Grease large baking sheet. Combine flour, sugar, baking powder and salt in bowl. Cut in butter with pastry blender until coarse crumbs form. Stir in almonds and cherries. Stir in eggs and vanilla until well blended. If mixture is crumbly dry, add milk. Divide mixture in half. On lightly floured surface, with floured hands, press dough together and shape into two 10” logs. Flatten to 2 1/2” width. Place logs on prepared baking sheet. Bake in 350°F oven for 30 to 35 minutes. With two spatulas, transfer logs to rack to cool for 20 minutes. With serrated knife, cut each log diagonally into 3/4” thick slices. Return to baking sheet. Bake 15 minutes or until cookies are crisp and firm to touch. Transfer to rack to cool. Store in airtight container for up to 2 weeks.
Christmas Biscotti

Recipe By: BH&G Christmas Cookies 1995
Yield: 35-36

1/2 cup butter or margarine
1 cup sugar
2 1/2 cups baking powder
1 teaspoon aniseed -- crushed
2 eggs
1 egg yolk
3 cups all-purpose flour
1/2 cup red candied cherries -- chopped
1/2 cup mixed candied fruit
1 tablespoon orange peel -- finely shredded
1 egg white
1 teaspoon water
1 tablespoon sugar

Beat butter or margarine in a large bowl with an electric mixer on medium to high speed for 30 seconds.

Add 1 cup sugar, baking powder, and aniseed. Beat till well combined. Beat in whole eggs and egg yolk. Beat in as much of the flour as you can with the mixer. Stir in remaining flour, candied fruits, and orange peel with a spoon. Divide dough in half. Shape each half into an 11”x2”x1” loaf. Place on a lightly greased cookie sheet. Stir together egg white and 1 tsp. water. Brush over dough. Sprinkle with the 1 tbsp. sugar. Bake in a 375°F oven for 20 to 25 minutes or till light brown. Cool on cookie sheet for 1 hour. Cut each loaf diagonally into 1/2” slices. Place slices, cut side up on an ungreased cookie sheet. Bake in a 325°F oven for 10 minutes. Turn slices over; bake 10 to 13 minutes more or till crisp. Cool on wire racks. Makes 35-36. Serve with wine or coffee for dunking.
Fiori di Sicilia Biscotti

Recipe By: Taste of Home
Yield: 36

These cookies represent the essences of Sicily. If the flavor seems familiar, it is because this essence is used in the famous Panettone baked throughout Italy.

2 ½ cups flour
1 ½ teaspoon baking powder
½ teaspoon salt
¼ pound butter (at room temperature)
¾ cup sugar
1 teaspoon grated orange zest
2 eggs
½ teaspoon vanilla extract
¼ teaspoon Fiori di Sicilia Extract *
1 ½ cups coarsely chopped almonds
½ cup golden raisins or currents

Heat oven to 325°F. In a small bowl, combine flour, baking powder and salt. In a large bowl, beat butter, sugar and orange zest until fluffy. Beat in eggs, one at a time, and then vanilla and Fiori di Sicilia extract. Gradually beat in the flour mixture. Stir in almonds and raisins. Form dough into three logs about 1 ½” wide by 12” long. Place logs on baking sheet about 3” apart. Bake until golden brown, about 45 minutes. Cool. Reduce oven temperature to 250°F. Cut logs into ½” slices and place cut-side up on baking sheets. Bake until dried, 30 to 40 minutes.

Note: Fiori di Sicilia Extract can be substituted by using ¼ teaspoon cinnamon, 1 teaspoon lemon zest and ½ teaspoon vanilla extract.
Lemon Biscotti
With Sour Lemon Drizzle

Recipe By: Cooking Light, November 2000
Yield: 2 ½ dozen / serving – one biscotti

This cookie is tart like a lemon drop and is delightful with tea or espresso. Drizzled with a lemony glaze, these are irresistible.

Here’s a real treat for lemon lovers. If you're making enough to freeze, store them in the freezer without the drizzle, then make and add before serving.

2 3/4 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1 tablespoon grated lemon rind
2 tablespoons fresh lemon juice, divided
1 tablespoon lemon extract (or substitute almond extract)
1 tablespoon vegetable oil
3 large eggs
Cooking spray
2/3 cup powdered sugar
Preheat oven to 350°F. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, sugar, and baking powder in a large bowl. Combine rind, 1 tablespoon lemon juice, lemon extract, oil, and eggs; add to flour mixture, stirring until well-blended (dough will be dry and crumbly). Turn dough onto a lightly floured surface; knead lightly 7 to 8 times. Divide dough in half. Shape each portion into an 8” long roll. Place rolls 6” apart on a baking sheet coated with cooking spray; flatten each roll to 1” thickness.

Bake at 350°F for 30 minutes. Remove rolls from baking sheet; cool 10 minutes on a wire rack. Cut each roll diagonally into 15 ½” slices. Place slices cut sides down on baking sheet. Reduce oven temperature to 325°F; bake for 10 minutes. Turn cookies over; bake an additional 10 minutes (the cookies will be slightly soft in center but will harden as they cool). Remove from baking sheet, and cool completely on wire rack.

Drizzle: Combine 1 tablespoon lemon juice and powdered sugar; drizzle over the biscotti.
Orange Cranberry Biscotti

Recipe By: Betty Crocker  
Yield: 40

These are wonderful enjoyed with Chicken Salad.

2/3 cup sugar  
1/2 cup vegetable oil  
1 tablespoon grated orange peel  
1 1/2 teaspoons vanilla  
2 eggs  
2 1/2 cups all-purpose flour  
3/4 cup dried cranberries, coarsely chopped  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt

Heat oven to 350°F. In large bowl, stir together sugar, oil, orange peel, vanilla and eggs. Stir in remaining ingredients. Place dough on lightly floured surface. Knead until smooth. On ungreased cookie sheet, shape half of dough at a time into 10” x 3” rectangle. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut rectangle crosswise into 1/2” slices. Turn slices cut sides down on cookie sheet. Bake about 15 minutes longer, turning once, until crisp and light brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
White Chocolate Cranberry Biscotti

Yield: 24

2 ½ cups flour
1-1/2 tsp. baking powder
1/4 tsp. salt
1/2 cup (1 stick) butter, softened
3/4 cup sugar
2 eggs
1 tsp. vanilla
1 ½ cups Post Selects Cranberry Almond Crunch Cereal
3 squares Baker's Premium White Baking Chocolate, chopped
4 squares Baker's Semi-Sweet Baking Chocolate, melted

Preheat oven to 325°F. Mix flour, baking powder and salt in small bowl. Beat butter and sugar in large bowl on medium speed until light and fluffy. Blend in eggs and vanilla. Gradually add flour mixture, beating well after each addition. Stir in cereal and white chocolate. Divide dough in half. Shape each half into 14”x2” log with lightly floured hands; place on greased baking sheet.

Bake 30 minutes or until lightly browned. Remove from baking sheet. Place on cutting board; cool 5 minutes. Using a serrated knife, diagonally cut each log into 12 slices; place upright on baking sheet, ½” apart. Bake an additional 15 to 18 minutes or until slightly dried. Remove from baking sheet. Cool on wire racks.

Dip biscotti in melted chocolate or drizzle chocolate over biscotti. Let stand until set. Store in tightly covered container at room temperature.

Variation: Omit melted semi-sweet baking chocolate. Sprinkle cooled biscotti with powdered sugar. Or, drizzle with combined 1 cup powdered sugar and 2 Tbsp. orange juice. Let stand until set.
Honey
Biscotti Di Consuolo
(Consolation Biscuits)

Recipe By: Great Italian Desserts
Yield: 36

2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 large egg
1/2 cup honey
1/4 cup mild olive oil or butter

Although these biscuits have an unhappy association, they are tender and tasty. The name refers to the time during which a bereaved family receives callers and serves them these biscotti with a glass of wine. In Campania and the Basilicata, these customs survive in out-of-the-way mountain villages that still cling to ancient traditions.

Combine the flour, salt, and baking powder in a mixing bowl. Combine the egg, honey and olive oil or butter in a bowl, beat to mix, and pour into the flour mixture. Stir well to form a firm dough. Remove dough from the bowl to a floured surface and knead well, about 2 or 3 minutes. Flour the dough lightly, wrap in plastic, and allow to rest at room temperature about 1 hour. Unwrap the dough, cut it into 12 pieces, and roll each piece into a rope about ¼” in diameter x 12” long. Divide each rope into three pieces. Join the ends and form each piece into a figure eight, making sure that the seam lies at the midpoint of the figure eight and underneath it. Transfer the biscotti to parchment lined cookie sheets and bake in a preheated 350°F oven for about 10 minutes, until puffed and light golden. Cool the biscotti on a rack and store in a tin between sheets of wax paper.
Honey-Apricot Biscotti

Recipe By: Lipton Test Kitchen, printed in
Abilene Reporter, 1996
Yield: 36

3/4 cup milk
4 Lipton Soothing Moments Honey & Lemon
   Flavored Tea Bags
2 3/4 cups flour
1 1/4 cups sugar
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/2 teaspoon salt
2 egg yolks
1/3 cup whole almonds -- toasted
1/2 cup dried apricots – chopped

Preheat oven to 350°F. Bring milk to a boiling point. Remove from heat and add tea bags; cover and steep for five minutes. Squeeze tea bags as you remove them. Cool.

In a bowl, mix flour, sugar, baking soda, baking powder and salt. Beat in tea mixture and yolks to form a dough with a mixer. Stir in almonds and apricots.

Turn dough onto floured work area and knead lightly. Halve the dough. With floured hands, shape each half into a 12”x2” almost-flat log on a greased baking sheet. Bake 35 minutes or until pale golden. Remove from oven and let cool on wire rack for ten minutes. Cut each log into ¾” thick diagonal slices. Return slices to cookie sheet with cut side down, and bake, turning once, for 10 minutes or until golden.
Honey-Lavender Biscotti

Recipe adapted from Baking Illustrated
Yield: about 50 cookies

Perfectly suited to enjoy with a cup of hot tea—a great little treat any time. Easy to make!

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2/3 cup sugar
3 eggs
3 tablespoons honey
1/2 teaspoon vanilla
2 tablespoons finely grated orange zest (1 large orange is usually enough)
1 tablespoon dried lavender flowers

Preheat oven to 350°F. Line baking sheet with parchment paper or grease with non-stick cooking spray.

Sift together flour, baking powder, baking soda, and salt; set aside. Whisk eggs and sugar together for one minute. Stir in honey, vanilla, orange zest and lavender flowers until well combined. Add flour; fold together with a spatula until just mixed. Divide dough in half; place each half on the prepared baking sheet. Using flour as needed, with well floured hands, shape dough into 2 loaves about 12” long X 2” wide.

Bake 30 minutes or until golden brown and top is cracking. Remove to a cooling rack for 10 minutes. Reduce oven temperature to 325°F. Move loaves to a cutting board; cut ½” slices diagonally. Place slices back on baking sheet. Bake about 8 minutes; flip cookies and bake another 8 minutes. Allow to cool completely before serving.
Honey-Lavender Biscotti

Recipe By: Cook's Illustrated, January/February 1994.
Yield: 4-5 dozen

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2/3 cup sugar
3 large eggs
3 tablespoons honey
1/2 teaspoon vanilla extract
2 tablespoons minced zest from 1 orange
1 tablespoon dried lavender blossoms (optional)

Sift first 4 ingredients together in a small bowl. Whisk sugar and eggs in a large bowl to a light lemon color; stir in next 4 ingredients. Sift dry ingredients over egg mixture, then fold in until dough is just combined.

Adjust oven rack to middle position and heat oven to 350°F. Halve dough; turn each portion onto an oiled cookie sheet covered with parchment. Using floured hands, stretch each portion of dough into a 13”x2” log, about 3” apart. Pat each dough shape to smooth it. Bake, turning pan once, until loaves are golden and just beginning to crack on top, about 35 minutes. Cool loaves 10 minutes; lower oven temperature to 325°F. Cut loaves diagonally into 3/8” slices with a serrated knife. Lay the slices about ½” apart on the cookie sheet, cut side up, and return to oven. Bake, turning over cookies halfway through baking, until crisp and golden brown on both sides, about 15 minutes. Transfer biscotti to wire rack and cool completely. (May be stored in an airtight container for at least 1 month). Based on the flavors of a popular Provencal ice cream, these honey-lavender biscotti are best made with an assertive honey, such as a spicy clover. Dried lavender blossoms, also an ingredient in herbs de Provence, can be found in spice or herbal stores.
Honey Color and Flavor

Honey is normally bought and sold in one of two ways: by variety or by color. Most consumers, whether buying honey in a supermarket, at a farmer’s market, or directly from a beekeeper, typically buy either a blend of pure honeys, or a particular honey varietal, such as the most common of all the varietals, Clover Honey. The color and flavor of many honeys are linked; that is, the darker the honey, the more apt it is to taste stronger and more robust. The lighter colored honeys are usually more delicate and sweeter in flavor. Sometimes people shop for a honey varietal simply because they like the flavor or it reminds them of the kind of honey they had when growing up or they like to impress their friends with a unique treasure! Overall, these customers like the delicious flavors of honey; the color is irrelevant to them.

The functional aspects of honey as an ingredient in baking doesn’t much change if the honey is light or dark. Honey is hygroscopic and attracts moisture to the bread or dessert – a very valuable trait in baking. Generally speaking, a very light colored honey is much more expensive than a dark honey. The very lightest colored honey is referred to as water-white honey. There are more than 300 varieties of honey found in the United States. However, only a small percentage of those honeys are popular. It sometimes takes more of an effort to market a particular variety, e.g. Huajillo or Sunflower, than to simply collect those honeys and grade them into amber and extra light amber honey for industrial use.
Nuts & Seeds
Almond Anise Biscotti

Yield: 40

1/2 cup sugar
1/2 cup brown sugar
1/4 cup margarine or butter -- softened
1 tablespoon anise seed
3 eggs
3 cups flour
1 tablespoon baking powder
1/2 cup chopped almonds

Beat sugars and butter until well blended. Add anise seed and eggs; blend well. Stir in flour and baking powder; mix well. Stir in almonds. Shape dough into two 10”x1” rolls. Place rolls 4” apart on greased cookie sheet. Flatten each to 2” width. Bake at 350°F for 20-30 minutes or until golden brown. Cool completely; cut diagonally into ½” slices. Arrange slices, cut side down, on ungreased cookie sheets. Bake at 350°F for 6-10 minutes or until bottom begins to brown. Turn and bake for an additional 3-5 minutes or until crisp. Cool completely. Store in tightly covered container. (Will keep for one month. Be aware that the flavors do tend to get stronger with time.)

Variation: Use this recipe to make Chocolate Chip Pecan Biscotti. Omit almonds and anise seed; add 1/2 cup of chopped pecans and 1/2 cup of chocolate chips. Add 1 teaspoon vanilla before adding the flour and baking powder. This variation was a favorite for those who don’t care for anise.
Almond Biscotti

Yield: 30-36

1 cup granulated sugar
1 cup light brown sugar
2 eggs -- beaten
1/3 cup oil
2 tablespoons water

2 teaspoons cinnamon
2 teaspoons baking powder
1/2 teaspoon ground cloves
2 1/2 cups flour (may use part whole wheat)

1 cup slivered almonds or almond pieces
1 extra egg yolk -- mixed with a little water

Mix together first 5 ingredients. Sift together cinnamon, baking powder, cloves and flour. Add to first mixture along with the almonds.

Separate dough into 3 parts and roll each part into a rope. Place on greased or oiled cookie sheet and flatten. Brush with mixture of egg yolk and water (you needn't use all).

Bake at 375°F for 20 minutes or until center is slightly firm.

Cool slightly on rack. Slice diagonally with sharp knife.
Almond Biscotti

Yield: 36-40

3/4 cup butter
1 cup sugar
4 eggs
3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon anise seed
1 cup almonds -- coarsely chopped
milk
granulated sugar

Cream butter and sugar until light; add eggs, one at a time beating after each addition; continue beating until light and fluffy; mix flour, baking powder, salt and anise seed together, then mix into creamed mixture. Stir in almonds, divide dough into fourths; grease 2 cookie sheets; form dough into 2 loaves, 1 ½” wide and the length of each baking sheet; bake at 350°F for 25 to 30 minutes; remove from oven and cut loaf diagonally into ¾” slices; place cut side down on cookie sheet, brush with milk and sprinkle with granulated sugar; return to oven, bake at 375°F 10 minutes longer, or until toasted and crispy.

Variation: Omit anise seeds, milk and granulated sugar; add 1 teaspoon vanilla and toast almonds to a golden brown before adding to dough. Follow above directions for baking loaves; after loaves are cut diagonally, return to the oven 10 minutes longer until a golden brown.

Variation: Omit anise seeds; add 1 1/2 teaspoon vanilla, 1 teaspoon lemon zest and 1 teaspoon orange zest. When baked, slice each loaf diagonally and return to oven for 5 to 10 minutes to brown.
Almond Ginger Biscotti

Recipe By: Southern Living Cooking School, Cafe Southern Living Five-Star Dining
Yield: 3 ½ dozen

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cardamom
1/2 teaspoon ground ginger

2/3 cup margarine -- softened
1 cup sugar
3/4 cup Egg Beaters 99% egg product
1 teaspoon almond extract
1/2 cup whole blanched almonds taasted, coarsely chopped
1/3 cup minced crystallized ginger
vegetable cooking spray

Combine first 5 ingredients; stir well. Beat margarine and sugar at medium speed of an electric mixer about 2 minutes or until soft and creamy. Add egg substitute and almond flavoring; beat well. Add dry ingredients, beating just until blended; stir in almonds and crystallized ginger.

Shape dough into two 12”x 2-1/2” logs and place 4” apart on a baking sheet coated with cooking spray. Bake at 350°F for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Let cool on wire racks 15 minutes.

Using a serrated knife, slice logs diagonally into twelve 1” thick slices. Place on an ungreased baking sheet; bake at 350°F for 12 to 15 minutes on each side or until cookies are golden. Let cool on wire racks.
Almond Hazelnut Biscotti

Recipe By: Tuohy
Yield: 40

butter for baking sheet
5 cups flour + flour for baking sheet
5 large eggs
2 cups sugar
1 tsp. vanilla extract
1 tsp. anise extract
1 tsp. almond extract
1 tsp. baking powder
1 tsp. salt
2/3 cup almonds -- coarsely chopped
2/3 cup hazelnuts -- coarsely chopped*

Preheat oven to 325°F. Butter & flour large baking sheet. In a large mixing bowl, beat 4 of the eggs, the sugar, vanilla, anise, & almond extracts at high speed for about 10 minutes, until the mixture forms a smooth ribbon when the beaters are lifted. On a large piece of wax paper, sift flour, baking powder & salt. With mixer on low speed, stir flour mixture into egg mixture. Stir in the nuts. Divide dough into 3 parts & shape each part into a log 9” by 2 1/3”. Put logs on baking sheet about 2” apart. Beat remaining egg and brush over logs. Bake 35-40 minutes or until golden. Remove baking sheet from oven. Cool 10 minutes. Reduce oven heat to 275°F. Slide logs onto a cutting board & cut into 1/2” slices using a sharp knife & pressing firmly to cut all the way through. Arrange slices cut side down on a baking sheet. Bake 15-20 minutes, or until lightly toasted. Transfer to a wire rack to cool. *Hazelnuts should be roasted, skinned & coarsely chopped.
Almond-Orange Biscotti

Recipe By: Parade Magazine
Yield: 20-24

2 1/4 cups flour
1 1/4 cups sugar
1/4 teaspoon baking powder
1/2 teaspoon salt
3 eggs -- lightly beaten
1 tablespoon vegetable oil
1/4 teaspoon almond extract
1 zest of orange -- fine grated
1/2 cup coarsely chopped almonds
vegetable shortening to grease baking sheet
1 cup walnuts or pecans, finely chopped

Preheat oven to 350°F. Grease and flour baking sheet. Shake off excess flour. In a large bowl, sift flour, sugar, baking powder and salt together. Make a well in center of mixture. To the well add remaining ingredients. With your hands, work dry mixture with liquids until a dough has been formed. Divide the dough in half. On a lightly floured surface, shape dough into 2 flat-bottomed cylinders, 1” high, 2 1/2” wide and 8” long. Remove each to the baking sheet. Bake for 30 to 35 minutes, until lightly colored on top. Remove from oven and cool slightly. Holding a long sharp knife by the handle and tip; cut cylinders diagonally into ¾” slices. Carefully place slices back on baking sheet, cut sides down; return to oven for 15 minutes more and bake until sides are golden and biscotti have dried a bit. Remove from oven and cool on wire racks. The biscotti should be somewhat hard and crunchy. You can dip one end into melted chocolate, for a nice effect and great taste.
Anise & Walnut Biscotti

Yield : 48

1 2/3 cups bread flour
2 cups cake flour
2 cups walnut pieces
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1 tablespoon anise seeds
1/2 cup unsalted butter, melted and cooled
3 eggs
1 1/3 cups white sugar
2 teaspoons lemon zest
2 teaspoons orange zest
1/2 teaspoon anise extract
8 ounces bittersweet or semisweet chocolate - optional
chocolate – optional

Blend bread and cake flours, walnuts, baking powder, baking soda and anise seeds in bowl. Melt butter and set aside to cool. Beat 2 eggs, 1 additional egg yolk and sugar until smooth. Reserve the remaining egg white. Stir in zests and anise. Add butter and mix until smooth. Add dry ingredients and mix to smooth dough. Roll dough into 2 - 14” logs and place on baking sheet lined with parchment paper. Press tops of logs to flatten slightly. Brush with reserved egg white. Bake at 375°F. until logs are light brown, but still give slightly when tops are pressed, about 30 minutes. Remove pan from oven and reduce temperature to 325°F. While logs are still warm, cut diagonally into 1/2” slices. Return slices to baking sheet, placing on sides. Return to oven and bake until cookies are lightly brown, about 15 minutes. Remove from oven and cool on wire racks. Cut chocolate into 1/2” chunks. Place 2/3 in stainless steel bowl, spreading in even layer over bottom and up sides of bowl. Cover bowl with plastic wrap. Fill medium saucepan 1/3 full of water. Bring water to simmer over high heat. Remove pan from heat and set bowl of chocolate over top. Let stand until 80% of
the chocolate has melted. Do not let temperature of chocolate drop below 88°F on candy thermometer. If so, place bowl over saucepan of warm water and continue stirring. Stir until chocolate is smooth and glossy. Have clean sheet of waxed paper nearby. Dip 1/2 of each cookie in chocolate. As cookie is removed, scrape top and bottom against side of bowl to remove excess chocolate. Set cookies on waxed paper until chocolate sets, about 3 hours or put into freezer for about 20 minutes.
Basic Biscotti

Recipe By: Tom Maresca & Diane Darrow – “Prodigy Guest Chefs Cookbook”
Yield: 120 - ½” Biscotti

4 ounces blanched almonds
2 1/2 cups flour
2 cups granulated sugar
1/4 teaspoon salt
1/4 teaspoon baking soda
3 eggs
butter to grease baking sheets

Preheat oven to 350°F. Spread almonds on a baking sheet and toast in oven until lightly golden. Let cool. Coarsely chop half the nuts. Butter two large baking sheets. Mix flour, sugar, salt and baking soda. Beat in eggs; add whole and chopped nuts. Mix to form firm dough. Knead briefly and divide dough into four pieces. On a floured surface, roll each piece into a cylinder 15” long and 1 ½” in diameter. Place 2 rolls, well separated, on each baking sheet. Bake 15 to 20 minutes, until very lightly browned and firm to the touch. With a spatula, carefully transfer the rolls to a cutting board. Slice each roll diagonally into cookies ½” thick. Set wire racks on the baking sheets and lay the biscotti on them. Return cookies to the oven for 20 to 30 minutes, or until very firm and crisp. Cool on racks, then transfer to an airtight container. Variation: Try adding 1 1/2-to-2 tablespoons of unsweetened cocoa powder to this recipe for a nice variation.
Benigno Family Biscotti

Yield: 40+

1 cup oleo (softened -- NOT melted)
6 eggs -- well beaten
1 1/2 cups sugar
4 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons anisette liquor (NOT extract)
1 cup chopped nuts -- filberts or pecan

Cream butter; add eggs. Add sugar, and beat well. Sift flour and baking powder together; add to bowl gradually, beating at med/low speed. Add nuts and Anisette; mix well. Using two (2) cookie sheets, spoon dough out into four (4) straight lines (loaf-style). Bake at 375°F for 25 minutes. Cool for 10 minutes, then slice into 1" slices (keep the ends for munching). Turn slices onto one side, return to oven, and brown 5-10 minutes (depends on how brown you want them). Turn over and repeat browning on other side. Cool completely, and store in plastic bags or air-tight container. Keeps well for up to 6 weeks, or can be frozen.
Biscotti # 1

Yield: 2-3 dozen

1 cup sugar
1/2 cup butter, sweet, melted
3 tablespoons brandy
1 teaspoon vanilla
1 teaspoon almond extract
1 cup almonds, unsalted -- chopped
3 eggs
2 1/2 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Preheat oven to 350°F. Mix sugar with butter, brandy, vanilla, almond extract, nuts and eggs. Mix well.

Stir in flour, baking powder and salt. Form into a long loaf (or loaves), place on a cookie sheet and bake for 20-30 minutes or until firm and softly cake like. Remove from oven and let cool slightly.

When cool enough to handle, slice into ½” diagonal slices and return to cookie sheet. Bake for 15-25 minutes, turning once, until both sides are brown-flecked and toasted. Cool thoroughly and store in an airtight jar.

Variation 1 (Mandelbrot): increase sugar to 1-1/4 cups. Add diced dried apricots.

Variation 2: for a classic anise-flavored biscotto, substitute Pernod, ouzo or anisette for brandy and omit almond extract. Several tablespoons of anise seeds may be added for additional oomph.
Variation 3 (Hazelnut biscotti): use hazelnuts in place of almonds. A hazelnut liqueur may be used instead of brandy. Omit the almond extract.

Variation 4 (Mediterranean biscotti): use rosewater instead of brandy. Substitute unsalted pistachio nuts for almonds, and add 1/4 - 1/2 cup diced figs to the dough.

Variation 5 (Ginger-flavored biscotti): to the basic dough, add 1 Tbsp. powdered ginger, a generous dash of cloves and cinnamon, 1 or 2 Tbsp. of candied ginger and 1/4 cup raisins, if desired. Omit the almond extract.

Variation 6 (Paximatha): this Greek “rusk” dates back to the 5th century, virtually unchanged. Substitute 1/2 to 3/4 cup toasted sesame seeds for the almonds. Omit the almond extract and flavor the dough with 1 tsp. cinnamon and 1/2 tsp. cloves.

Variation 7 (Fekkas): a Moroccan twice-baked cookie. Substitute orange flower water for the brandy.

Variation 8: Pine nuts may be used instead of almonds, though the richness may be less desirable than the crunch of the toasted almonds. Candied fruits, too, may be added, (1/4 to 1/2 cup assorted fruits) blended into the dough before baking.

Variation 9 (Chocolate Dipped): melt 1/2 pound semi-sweet chocolate in the top of a double boiler over just simmering water. If it "seizes" or "tightens", add 2 Tbsp. of unsalted butter and it should smooth out again. Dip only one side of each cookie (the chocolate won't seal in the moisture that way).
Biscotti #2

Yield: 36

1 3/4 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup butter, sweet -- softened
1 cup sugar
2 egg
1 tablespoon lemon peel -- grated
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
1 1/2 cups pine nuts
2 teaspoons anise seed (crushed)

Sift flour, baking powder, baking soda, and salt in a small bowl. Cream margarine, add sugar; beat in eggs one at a time until light. Add flour mixture and blend well. Blend in lemon peel and vanilla and almond extracts. Mix in pine nuts and anise seed. Mix until just blended. Cover dough and chill about 2 hours.

Preheat oven to 350°F. Butter and flour 2 baking sheets. Divide dough into 4 pieces. Flour hands and roll each piece into 1 ½" round log. DOUGH IS STICKY. Put 2 logs on each baking sheet - spaced about 4” apart. Bake until tops are lightly browned or about 18 minutes. Cool slightly on baking sheets.

Transfer logs to a cutting board. Cut crosswise into 1/2” thick slices. Put cut side down on baking sheet. Bake about another 10 minutes. Cool on wire rack.
Biscotti Crocanti

Yield: 36-40

4 eggs
1/2 cup butter -- melted
3/4 cup sugar
3 1/2 cups flour
1 teaspoon almond flavoring
1 teaspoon anise flavoring
3 teaspoons baking powder
1 cup almonds -- scalded with skins on

Beat eggs one minute. Add sugar, butter, flavorings, flour and baking powder. Mix and knead for a few minutes. Mix in nuts. Divide into 3 parts. Roll length of cookie sheet. Brush with milk on top. If smaller cookies are preferred, make 4 rolls. Bake at 350°F; cool. Slice diagonal with sharp knife. Place cookies on cookie sheet. Bake 5 to 8 minutes at 425°F or lightly browned. Dip cooled biscotti in powdered sugar. This is a good Italian cookie and will keep in container for a few months.
Biscotti Di Greve  
(Orange Almond Biscotti)

Yield: 48

2 cups flour; unbleached, all purpose  
1 cup sugar  
1 teaspoon baking soda  
1/4 teaspoon -salt  
2 eggs -- large  
1 egg yolk -- large  
1 teaspoon vanilla  
1 tablespoon orange zest, freshly grated  
1 1/2 cups almonds, whole, toasted & chopped coarse

-----Egg Wash-----  
1 large egg, beaten with 1 teaspoon water

In the bowl of an electric mixer fitted with a paddle attachment, blend flour, sugar, baking soda and salt until the mixture is combined well. In a small bowl whisk together whole eggs, the yolk, vanilla and the zest; add this mixture to the flour mixture, beating until a dough is formed. Stir in the almonds. Turn the dough out onto a lightly floured surface, knead it several times and halve it. Working on a large buttered and floured baking sheet, with floured hands form each piece of dough into a flattish log 12” long and 2” wide. Arrange the logs at least 3” apart on the sheet, and brush them with the egg wash. Bake the logs in the middle of a preheated 300°F for 50 minutes and then cool on a baking rack for 10 minutes. On a cutting board, cut the logs crosswise on the diagonal into ½” thick slices. Arrange the biscotti, cut sides down, on the baking sheet and bake in 300°F oven for 15 minutes on each side. Transfer the biscotti to racks to cool and store them in airtight containers.
Biscotti Di Prato

Recipe By: Jo Merrill
Yield: 54

2 1/2 cups flour + flour for baking sheet
Butter to grease baking sheet
1 teaspoon baking powder
1/2 teaspoon salt
4 large eggs
3/4 cup sugar
1 teaspoon grated orange peel
1 1/2 teaspoons vanilla extract
1 cup toasted almonds coarsely chopped

Preheat oven to 325°F. Butter & flour large baking sheet.

On a piece of wax paper, sift flour, baking powder, baking soda & salt.

In a large bowl, beat eggs & sugar until light & foamy. Beat in orange peel & vanilla. Stir in dry ingredients. Stir in almonds

On the baking sheet, shape the dough into 2 4”x2” logs about 4” apart. Smooth the tops & sides with a rubber spatula.

Bake the logs 30 minutes or until firm & golden. Remove from oven & reduce oven heat to 275°F. Cool 10 minutes.

Slide a metal spatula under the logs and transfer them to a cutting board. With a large chef’s knife cut the logs diagonally into ½” slices. Place the tip of the knife on the board then press down firmly. This will cut cleanly through the almonds, and the cookies will be less likely to crumble. Watch closely to prevent burning. Let cool slightly then serve or refrigerate for later.
Biscotti Di Prato
(Little Almond Cookies)

Yield: serves 8 to 10 people

2 ounces almonds -- blanched
6 ounces almonds -- unblanched
4 cups unbleached all-purpose flour
1 3/4 cups granulated sugar
3 extra-large eggs
1 pinch salt
1 pinch ground saffron
1 teaspoon (scant) baking soda
1 extra-large egg white

Preheat the oven to 375°F. Place blanched and unblanched almonds on a cookie sheet and toast in the preheated oven 15 minutes, until golden brown. Grind 4 ounces of mixed blanched and unblanched almonds very fine; Cut remaining toasted almonds into two or three pieces each. Place flour on a pasta board in a mound and make a well in the center. Put sugar and eggs in the well. Mix sugar and eggs together, then add salt, saffron, and baking soda. When all ingredients in the well are integrated, incorporate the flour little by little, until all but about 2 tablespoons is incorporated. Set leftover flour aside. Knead the dough 10 to 15 minutes; add very finely ground almonds and almond pieces. Knead for 2 to 3 minutes more, incorporating the remaining flour. Divide the dough into 8 pieces. With your hands, shape each piece into a long, thin roll about ¾” in diameter; then place, widely apart on a buttered and floured cookie sheet. Beat egg white slightly in a small bowl; lightly coat tops of 8 rolls with egg wash, using a pastry brush; then bake rolls in preheated oven 18 to 20 minutes. Remove rolls from the oven (they will expand in size sideways) and cut them with a long slicing knife at a 45-degree angle every ¾”. Place biscotti back in oven at 275°F for 35 to 45 minutes. They will be very dry. NOTE: These cookies are much
better eaten after 2 or 3 days, when they have softened a little; store in a food grade (white) food grade paper bag. If you wish to keep them longer, transfer after a week to a jar or tin.
Biscotti Di Prato
(Tuscan Almond Biscotti)

Recipe By: Chef Carl Anselmo
Yield: about 56

3 3/4 cups all-purpose flour
1 tsp. baking powder
2 cups sugar
1/4 tsp. salt
1 tsp. vanilla extract
1/2 tsp. almond extract
4 large eggs
2 large yolks
1 2/3 cups blanched whole almonds, toasted and chopped

Egg Wash---
1 egg mixed with
1 teaspoon water

In electric mixer, blend flour, sugar, baking powder, and salt. In a small bowl, blend vanilla and almond extract, whole eggs and egg yolks; add wet mixture to the flour and stir until a dough forms. Stir in almonds. Divide into quarters; with floured hands, roll each quarter into 11” long and 2” wide log. Arrange on a cookie sheet lined with parchment paper. The logs should be at least 3” apart. Brush logs with egg wash (whisk together 1 egg and 1 tsp. water). Bake at 350°F. for about 35 minutes. Let biscotti rest on the hot pan for 10 minutes. Cut biscotti on the bias about ¾” thick. Bake sliced biscotti, cut sides up, in 350°F. oven, about 6 more minutes on each side.
Biscotti Di Regina
(Queen’s Biscuits)

Recipe By: Chef Elly
Yield: 72

4 cups flour (sifted)
1 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1 cup shortening
2 eggs (slightly beaten)
1/2 cup milk
1/4 lb sesame seed

Lightly grease 2 cookie sheets. Sift together in a bowl, flour, sugar, baking powder and salt. With a pastry blender, cut in shortening until pieces are the size of small peas. Stir in beaten eggs and milk to make a soft dough. Mix thoroughly together. Break dough into small pieces; roll each piece between palms of hands to form rolls about 1 ½” long. Flatten rolls slightly and roll in sesame seeds, placing on cookie sheets about 3” apart. Bake at 375°F. for 12 to 15 minutes or until cookies are lightly browned.

Amount Per Serving

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* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.
Biscotti (Italian Rusks)

Recipe: Posted on Prodigy DESSERTS & SWEETS on by HOLLY POWERS, MM by Cathy Svitek

Yields: 36-40

1 cup softened unsalted butter
3/4 cup sugar
3 eggs
1 tablespoon orange juice
2 tablespoons grate orange zest
1 tablespoon grated lemon zest
3 cups sifted flour
1/2 teaspoon salt
3 teaspoons baking powder
1 tablespoon ground aniseed
1 cup finely chopped blanched – almonds

Preheat oven to 400°F. Lightly grease two large baking sheets with butter or vegetable shortening. In large mixing bowl, cream together the butter and sugar. Beat in eggs, one at a time. Add the orange juice, orange zest, and lemon zest. Mix well. Sift together flour, salt, baking powder, and aniseed. Gradually beat the flour mixture into the batter. Stir in the chopped almonds. Divide the dough into quarters. Shape the dough into four equal loaves no more than 1” high. Place two loaves on each baking sheet. Flatten the top of each loaf slightly with a rolling pin. Bake for 15 min. Remove from oven, leaving oven on. Cut each loaf into ¾” slices. Return the slices to the cookie sheets. Bake for an additional 15 minutes. Turn the rusks once after 5 minutes. Cool on wire racks.
Biscotti (Italian Sheet Cookies)

Yields: 39

6 eggs
1 1/2 cups sugar
1 cup shortening melted (1/2 butter and 1/2 oil)
3 cups flour
2 teaspoons baking powder
4 teaspoons extract (anise, almond vanilla or lemon)

Biscotti L’Orange

Recipe By: Cooking Light-June ‘95
Yield: 27 biscotti

1 cup sugar
1 teaspoon orange rind -- grated
1 teaspoon vanilla extract
1/2 teaspoon orange extract
3 egg

3 cups flour
1/2 cup walnuts -- chopped
3/4 teaspoon baking soda
1/4 teaspoon salt
vegetable cooking spray

Combine first 5 ingredients in a large bowl; beat at medium speed until well blended. Combine flour, walnuts, baking soda and salt; gradually add to sugar mixture, beating until well blended. Turn dough out onto a lightly floured surface, and knead lightly 7 times. Shape dough into a 16” long roll, and place on a baking sheet sprayed with Pam; flatten roll to 1” thickness. Bake at 350°F for 30 minutes. Remove roll from baking sheet; let cool 10 minutes on a wire rack.

Cut roll diagonally into 27 (1/2") slices, and place, cut sides down, on baking sheet. Reduce oven to 325°F and bake 10 minutes. Turn cookies over, and bake an additional 10 minutes. The cookies will be slightly soft but will harden as they cool. Remove from baking sheet, and let cool completely on wire rack.
Biscotti Napoletani

Recipe By: "A Feast for The Heart" by Willa Gelber
Yield: 24

1 cup flour
6 tablespoons sugar
1/3 cup whole unblanched almonds -- finely ground
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon ground cinnamon
1/3 cup whole unblanched almonds
3 tablespoons light corn syrup
3 tablespoons water

Preheat oven to 350°F. In mixing bowl add flour, sugar, ground almonds, baking powder and soda, cinnamon, and whole almonds. Stir to combine. Add corn syrup and water and mix to form a firm dough. Roll into a 15" log. Place on a sheet pan lined with foil. Bake in the center oven until golden brown, about 30 minutes. Cool slightly. Place log on cutting board and slice diagonally at 1/2" intervals. Return to sheet pan, cut side down, and bake until lightly browned, about 15 minutes more. Cool on the pan.
Biscotti With Almonds/Orange/Chocolate

Recipe By: San Diego Union 9/1/93
Yield: 60

8 ounces unsalted butter -- 2 sticks
1 1/2 cups sugar
3 tablespoons orange peel -- finely grated
2 tablespoons pure vanilla extract
6 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
6 eggs -- beaten
1/4 cup amaretto
2 cups sliced almonds blanched; toasted
2 cups chocolate chips -- or pieces

Preheat oven to 350°F. In an electric mixing bowl, combine butter, sugar, orange peel and vanilla; beat until light and creamy. Sift together the dry ingredients. With the mixer on slow, add dry ingredients to butter mixture and mix until thoroughly combined. Slowly add eggs and amaretto. Add almonds and chocolate just until combined. Remove dough to a floured surface and form into two flat logs about 4” wide and the length of your cookie sheet. Lay the logs onto buttered sheets and place on lower rack of the oven. Bake until lightly browned, about 45 minutes. Remove to a rack to cool. With a serrated knife, cut the loaves into ½” slices, placing cut slices flat on the cookie sheet. To make crisp, return cookies to the lower rack of the oven and cook until golden, 15-20 minutes. Remove the slices to a wire rack to cool, then store in an airtight container. Use a decorative tin for gift giving. NOTE: If the biscotti lose their crispness, repeat the crisping stage.
Biscotti With Nuts

Recipe By: OZBURN
Yield: 50

Vegetable oil
1 cup all-purpose white flour -- plus extra for baking sheet
1/2 cup walnuts – toasted*
1/2 cup hazelnuts – toasted*
1/2 cup whole wheat pastry flour
1 teaspoon baking soda
¼ teaspoon salt
1/2 cup dark brown sugar -- packed
2 large eggs
1 teaspoon vanilla extract
1 1/2 teaspoons lemon zest -- grate fine

Lightly oil a baking sheet and dust it with flour, tapping off excess; set aside. In a food processor or blender, grind half the nuts until they are coarse meal but not powder; chop remaining nuts coarsely. In a large bowl, sift together flours, baking soda and salt; stir in brown sugar with ground and chopped nuts. In a smaller bowl, beat together 1 whole egg and 1 egg yolk, reserving the second white. Stir in vanilla and zest; make a well in the center of the dry ingredients, pour in egg mixture and mix thoroughly. Dough will be stiff; preheat oven to 375°F; shape dough into three 18"-long, 1/2" thick ropes; arrange the ropes on the baking sheet and brush them lightly with the lightly beaten reserved egg white. Bake for 20 minutes. Cut the ropes into diagonal slices about 1/2" wide; rearrange on baking sheet, reduce oven heat to 225°F and bake them again for 20 to 30 minutes or until biscotti is crisp and browned. These cookies will keep well in a tightly closed tin. *To toast the nuts, spread on a pie plate and toast in a 350°F oven for 5 to 10 minutes, stirring occasionally, or until they are lightly brown and fragrant. Rub hazelnuts in a clean towel to remove any loose bits of hull; cool.
Butterscotch-Heath Bar Biscotti

Recipe By: SUSAN ARGYELAN
Yield: 36 to 48 biscotti

1/2 cup oil
1/2 cup white sugar
1/4 cup light brown sugar -- packed
1 1/2 teaspoons vanilla extract
1 teaspoon butterscotch extract
3 eggs -- lightly beaten
3 cups flour
1 3/4 teaspoons baking powder
pinch salt
1 1/2 cups Heath bars, coarsely chopped
1/2 cup whole pecans

This twice-baked cookie needs no introduction. It is the classic coffee-house treat! Use Heath Bar chunks, or try Skor bars. Any brand of chocolate covered brickle or toffee bar can be used. Coarse pieces work better than "Heath Bar Chips", which are too small. Happy biscotti baking!

Preheat oven to 350°F. Line a large baking sheet with parchment paper. In a mixing bowl, cream oil, white and brown sugars together until well blended. Stir in vanilla and butterscotch extracts. Blend in eggs. Mix flour, baking powder and salt together, fold into batter. Fold in candy bar pieces and pecans. Place batter on baking sheet (it will be thick and a little sticky) and, wetting hands if necessary to ease the shaping, form batter into two logs, each about 10” to 12” long, 2 1/2” to 3 1/2” in diameter. Bake until set, about 25 minutes. Cool very thoroughly. Baker's Trick: For ultra-thin biscotti that cut easily, after the first baking, wrap each log of baked biscotti and freeze overnight. Next day, slice as thin as you wish and bake the second requisite time to brown, as follows: Slice in diagonal strips about 1/2” to 3/4” wide and return to baking sheet. Bake in preheated 350°F oven first on one side about 12 minutes; turn and bake other side about 5 minutes. Cool well.
Cinnamon-Almond Biscotti

Yield: about 80 cookies

1 3/4 cups sugar
1 1/2 stick butter or margarine -- softened (3/4 cup)
1 teaspoon baking soda
1 teaspoon baking powder
1 1/4 teaspoons ground cinnamon
5 large eggs
1 tablespoon vanilla extract
2 squares unsweetened chocolate -- grated (1 oz ea)
4 cups all-purpose flour
1 1/2 cups unblanched/natural almonds; toasted finely chopped
Egg glaze: 1 egg beaten with 1 teaspoon water

In a large bowl beat sugar, butter, baking soda, baking powder and cinnamon with an electric mixer until blended. Add eggs and vanilla; beat until smooth. Stir in grated chocolate. On low speed, beat in flour, half at a time. Stir in almonds. Cover dough and refrigerate 1 hour or until firm enough to shape. Position racks to divide oven in thirds. Heat oven to 350°F. Lightly grease 2 cookie sheets. Divide dough in fourths. On a lightly floured surface, roll each portion of dough into a 12” log. Place 2 logs 4” apart on each cookie sheet. Brush with egg glaze. Bake 25 to 30 minutes, switching cookie sheets halfway through baking, until logs feel firm. Loosen logs and cool on sheets 10 minutes. Reduce oven temperature to 275°F. Slide logs onto cutting board. With a long serrated knife, carefully cut each log diagonally into 20 slices. Arrange slices upright on cookie sheet. Bake 20 minutes or until dry. Remove to rack to cool completely. Store in airtight containers.

** To toast nuts: Spread nuts on a cookie sheet and bake in a 350°F oven until golden, about 5 minutes for sliced or chopped; 10 minutes for whole nuts, halves or pieces.
Coconut Pecan Biscotti

Yield: 45

1/2 cup unsalted butter -- room temperature
3/4 cup firmly packed brown sugar
2 large eggs
1/2 cup plus 2 tablespoons, sweetened shredded -- coconut
2 1/4 cups all purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup chopped pecans

Using electric mixer, cream butter and sugar in large bowl to blend. Add eggs 1 at a time, beating well after each addition. Beat in coconut. Mix flour, baking powder and salt in medium bowl. Gradually stir dry ingredients into butter mixture. Mix in pecans. Cover and refrigerate dough 30 minutes. Preheat oven to 350°F. Line cookie sheet with parchment. Turn dough out onto floured work surface. Divide dough in half. Shape each half into 2” wide log. Transfer logs to prepared cookie sheet, spacing evenly. Bake until logs are golden brown, firm to touch and tester inserted into centers comes out clean, about 35 minutes. Cool logs about 20 minutes on cookie sheet. Reduce oven temperature to 325°F. Transfer logs to work surface. Discard parchment. Cut each log diagonally into ½” thick slices. Arrange cookies flat sides down on unlined cookie sheets. Bake until crisp and golden brown, about 15 minutes. Transfer cookies to racks and cool completely. (Can be prepared 2 weeks ahead. Store at room temperature in airtight container.)
Cornmeal & Anise Biscotti

Recipe By: Bon Appetit Favorite Restaurant Recipes; Judy Rodgers, Zuni Cafe, San Francisco, CA
Yield: 4-1/2 dozen

1 1/4 cups almonds, toasted; ¾ cup whole/¾ cup chopped
1/2 cup unsalted butter -- room temperature
1 cup sugar
2 eggs
1 tablespoon anisette liqueur
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 1/4 cups (about) all purpose flour
1/2 cup coarse yellow cornmeal
1 1/2 tablespoons aniseed

Preheat oven to 325°F. Butter 2 cookie sheets. Coarsely chop 1/4 cup almonds. Using electric mixer, cream butter with sugar in large bowl just until combined. Beat in eggs, liqueur, baking powder and salt. Stir in 2 cups flour, cornmeal, then whole and chopped almonds and aniseed. If dough is sticky, mix in enough of remaining 1/4 cup flour by tablespoons to form smooth dough. Shape dough into four 2” wide ¾” thick logs. Transfer to prepared cookie sheets, spacing evenly. Bake until pale golden on edges, approximately 35 minutes. Transfer logs to racks and cool for 10 minutes. Maintain oven temperature. Place logs on work surface and cut diagonally into ½” thick slices. Arrange slices cut side down on cookie sheets. Bake until very light brown, about 10 minutes. Transfer biscotti to rack and cool completely. Store in airtight container at room temperature.
Crunchy Biscotti

Recipe By: Canadian Living
Yield: 32

1 3/4 cups all purpose flour
2 teaspoons baking powder
3/4 cup whole unblanched almonds
2 eggs
3/4 cup sugar
1/3 cup butter, melted
2 teaspoons vanilla extract
1/2 teaspoon to 1 teaspoon almond extract
1 tablespoon grated orange rind
1 egg white lightly beaten

Preheat oven to 350°F. In large bowl, combine flour and baking powder; stir in almonds. In medium bowl, whisk together eggs, sugar, butter, vanilla, almond extract and rind. Stir into flour mixture until soft, sticky dough forms. Transfer dough to lightly floured surface; knead once or twice. Form a ball; divide in two. Roll each into a 12” log. Transfer to ungreased baking sheet. Brush tops with egg white. Bake 20 minutes. Remove sheet to rack. Let cool 5 minutes. Remove to cutting board. With sharp chef’s knife, and using firm decisive strokes, cut into 3/4” diagonal slices. Return to baking sheet stand slices upright; bake 20-25 minutes until golden brown. Cool completely on rack. Keep in airtight container.

Nocellow

According to ancient tradition, a walnut tree was planted when a daughter was born. When she married, the wood from the tree formed her nuptial bed…and from the walnuts, a precious liqueur was created to toast her happiness and propriety. This legendary liqueur lives on and has adorned tables of royalty.
Double Nut Biscotti

Recipe By: Glorious Liqueurs, Mary Aurea Morris
Yield: 36

2 cups all-purpose flour -- more if needed
1/2 cup ground almonds
1 cup sugar
2 extra large eggs
1/4 cup dark rum
1/4 cup amaretto or nocello (Italian walnut/hazelnut liquor)
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
2 teaspoons baking powder
1 cup walnuts
1 cup blanched almonds – whole

Preheat oven to 350°F. Lightly grease 2 cookie sheets with softened butter and dust with flour, shaking off the excess. In a large bowl, combine flour, ground almonds, sugar, eggs, rum, liqueur, vanilla extract, cinnamon and baking powder; beat until well blended. Stir in walnuts and whole almonds. The soft, sticky dough, should hold its shape when picked up. If it is too sticky, add more flour. With your hands, shape dough into two long cylinders, about the length of a roll of paper towel. Place each roll on a cookie sheet so it does not touch pan edges. Bake 45 to 60 minutes, or until golden brown and firm. They will spread during baking. Remove cookie sheets from the oven to a wire rack; let stand for 15 to 20 minutes. Carefully loosen dough cylinders from the cookie sheets, using metal spatulas. Let stand on a cutting board until almost at room temperature. With a serrated bread knife, cut each cylinder into crosswise slices about 1” thick. Place slices cut side up, on cookie sheets. Return cookie sheets to the oven for 10 to 15 minutes to let cookies crisp and turn slightly golden. Cool completely before storing.
Ginger Hazelnut Biscotti

Recipe By: THE TOTALLY COOKIES COOKBOOK, by Helene Siegel & Karen Gillingham.

Yield: 24

1 cup hazelnuts
1 stick butter -- softened
1/3 cup brown sugar
2 eggs
1 teaspoon almond extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 tablespoon ground ginger
1 1/2 teaspoons cinnamon
1/2 teaspoon salt
1 egg white
2 tablespoons sugar, mixed with 1/4 teaspoon cinnamon

Preheat oven to 350° F. Bake hazelnuts on a tray 10 to 15 minutes, until skins start to blister. Let cool; place in sieve and rub against screen to remove skins. Finely grind half the nuts and roughly chop other half. In bowl of electric mixer, cream butter and sugar until light. Beat in eggs, one at a time and almond extract.

In another bowl, combine ground hazelnuts, flour, baking powder, ginger, cinnamon and salt. Add to creamed mixture and slowly beat until dough is formed. Beat in chopped hazelnuts.

On lightly floured board, knead dough into ball and cut in half. Press each half into 10” x 4” loaf; transfer to uncoated baking sheet. Whisk egg white until foamy and brush on loaf tops. Sprinkle with cinnamon sugar. Bake about 35 minutes, until tops are golden and loaves firm. Cool on sheet 10 minutes. Transfer loaves to cutting board. With chef’s knife, cut into 1/2” slices across width. Place cookies on sheet, cut-side-up and bake 10 minutes longer on each side, until golden.
Great-Grandmother Rossi’s Biscotti

1/2 cup butter
2 cups sugar
6 eggs
1 tablespoon anise extract
1 cup ground almonds
1 teaspoon salt
1 tablespoon (plus 1 teaspoon) baking powder
4 cups (plus 2 tablespoons) flour

Cream butter with sugar; add eggs one at a time and beat after each addition. Add anise, then nuts and dry ingredients. Shape dough into 2 loops. Spread in horseshoe shape on 2 buttered and floured cookie sheets.

Bake at 350°F for 15-18 minutes. When set enough to cut, cut in 1” pieces and lay each on its side. Continue baking at 225°F or 250°F for about two hours, or until the biscotti are as hard as you like them. These are foolproof and keep for weeks in a jar. Great for dunking in coffee or milk.
Hazelnut & Anisette Biscotti

Recipe By: BON APPETIT CHRISTMAS
Yield: 48

2 cups all purpose flour
1 tablespoon grated lemon peel
1 tablespoon Instant espresso powder or Instant coffee powder
2 1/2 teaspoons baking powder
2 teaspoons aniseed -- finely chopped
1 teaspoon salt
1/2 cup chilled unsalted butter – cut into ½” pieces
1 1/2 cups hazelnuts; toasted (husked, about 8-1/2 oz)
1 cup sugar
2 eggs
1/4 cup anisette (anise-flavored Liqueur)

Preheat oven to 350°F. Butter and flour 2 cookie sheets. Mix first 6 ingredients in processor. Add butter and cut in until mixture resembles coarse meal. Add nuts and sugar; chop nuts coarsely, using on/off turns. Transfer to large bowl. Mix eggs and anisette in small bowl. Add to dry ingredients and mix until dough forms. Divide dough into 3 pieces. Gently knead each piece to bind. Form each third of dough into a 1 1/2” wide log. Transfer to prepared sheets. Bake until golden brown and firm to touch, about 35 minutes. Cool in pans on racks 15 minutes. Using serrated knife, cut logs into ¾” thick slices. Arrange cut side up on cookie sheets. Bake until golden brown, about 15 minutes per side. Cool on rack. Store in airtight container.
Hazelnut Biscotti

Recipe By: Williams-Sonoma Kitchen Library: Holiday Baking
Servings: 4 – 9” loaves

1 cup unsalted butter -- room temperature
3 cups sugar
4 eggs
6 cups flour
2 teaspoons baking soda
1 teaspoon salt
2 cups hazelnuts; toasted -- skinned
bittersweet chocolate – melted

Variation: You may add 1 tablespoon grated orange zest and 1 cup dried pitted sour cherries with the first addition of flour. Place racks in the middle of an oven and preheat to 325°F. Butter two large baking sheets. In a large bowl, on medium speed, beat together butter and sugar just until combined. Mix in eggs. In another large bowl, combine flour, baking soda and salt. On low speed, beat half the flour mixture into the butter mixture until combined. Beat in hazelnuts and then the remaining flour mixture. Transfer dough to a lightly floured work surface and knead briefly until the dough holds together. Divide dough into 4 equal mounds. Shape each mound into a loaf 9” long and 3” wide. Place loaves on prepared baking sheets. Bake until loaves are golden and firm when tops are lightly pressed, about 1 hour. Remove from the oven and let cool slightly on the baking sheets. Leave the oven set at 325°F. Using a spatula, carefully transfer loaves to a work surface. Using a long, serrated knife, cut crosswise on a slight diagonal into slices ½” thick. Arrange slices, cut side down, on the baking sheets. Return to the oven and bake biscotti until golden and crisp, about 45 minutes. Transfer to racks and cool. Dip one side of each cooled cookie into melted chocolate and set chocolate-side up on baking sheets. Chill until the chocolate is set. Store in an airtight container at room temperature for up to 1 week.
Hazelnut Biscotti #1

Recipe By: Food & Wine Magazine, October 1990
Yield: 36

1 cup hazelnuts or toasted, sliced almonds (about 4 oz)
1/4 pound butter, unsalted -- room temperature
1 cup sugar
1 large lemon -- grated zest of
2 eggs
1 teaspoon vanilla extract
2 cups all purpose flour, plus 2 tablespoons
1 teaspoon baking powder
1/4 teaspoon salt

This is really good! Preheat oven to 350°F. Spread hazelnuts on a baking sheet; toast in oven for 8 to 10 minutes, until fragrant. Place nuts in a dish towel and rub them together to remove the skin. Coarsely chop hazelnuts and set aside. In a large bowl, beat butter at medium speed until soft and creamy. Add sugar and lemon zest and beat until mixture is very light and fluffy, about 2 minutes. Beat in the eggs, one at a time, and then beat in vanilla. In a medium bowl, toss flour, baking powder and salt. Gradually add the flour mixture to the butter, beating on low speed until a smooth dough forms. Using a wooden spoon, work in hazelnuts until evenly distributed. Divide dough in half. With lightly floured hands, form dough into two 10” by 2” rectangular logs. Place logs on an ungreased baking sheet, at least 2” apart. Bake 30 minutes, or until logs are set and golden brown. Remove from the oven and cool on the baking sheet 15 minutes. Using a serrated knife and a sawing motion, carefully cut logs into ½” diagonal slices. Arrange slices, cut sides down and close together, on 2 baking sheets. Bake biscotti on top and middle racks of the oven for 8 to 9 minutes, or until lightly browned. Turn biscotti over, trade position of the baking sheets and continue baking until lightly browned on the other side, about 9 minutes longer. Cool biscotti completely on the baking sheets.
Hazelnut Biscotti #2

Recipe by: COOKING RIGHT SHOW
Yield: 24

1 cup hazelnuts lightly toasted -- skinned
1 cup sugar
1/2 cup unsalted butter -- melted
4 tablespoons hazelnut liqueur or brandy
3 large eggs
3 cups unbleached all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt

Preheat the oven to 350°F. Coarsely chop the hazelnuts. In a bowl, combine nuts, sugar, butter, liqueur and eggs; mix well.

Stir in the flour, baking powder and salt. Turn dough out onto a floured surface and knead briefly; then form into a long loaf about 2” wide. Place the loaf on a parchment-lined or lightly oiled cookie sheet and bake in the middle of the oven for 25 minutes or until firm. The loaf will have a cake-like texture. Remove from the oven and cool. Cut the loaf diagonally into ½” slices and lay these out on a cookie sheet. Bake for 20 minutes more, turning slices once until other sides are lightly browned and toasted. Cool and store in an airtight container.
Hazelnut Cornmeal Biscotti

Yield: 72 biscotti

1/2 pound hazelnuts -- shelled
1 1/2 cups sugar
1 1/3 cups flour
3/4 cup yellow cornmeal – preferably stone ground
1 1/4 teaspoons cinnamon -- ground
1 teaspoon baking powder
1/4 teaspoon salt
3 tablespoons oil; plus more for preparing the pan
5 eggs; large -- just whites

Spread hazelnuts on baking sheet and toast at 375°F. until fragrant, 12 to 15 minutes. Let cool, wrap in kitchen towel and rub off skins. Brush 2 baking sheets lightly with oil. Stir together whole hazelnuts, sugar, flour, cornmeal, cinnamon, baking powder and salt in medium mixing bowl. Add oil and stir with wooden spoon until well blended. Add 4 egg whites and stir until dough comes together. It should be slightly sticky. Turn dough out onto lightly floured surface; with floured hands form dough into 4 (1" thick) ropes, each about 18” long. Lightly beat remaining egg white in small bowl. Place dough ropes on greased baking sheets and brush with beaten egg white. Bake at 375°F. until golden brown, about 20 minutes. Let cool 5 minutes on rack. Slice on diagonal into 1/2" thick slices. Let cool completely. Biscotti can be stored in airtight container in cool dry place up to 2 weeks. Alternately, for crisper biscotti, bake ropes 15 minutes, remove from oven and let cool 5 minutes. Reduce heat to 325°F. Slice on the diagonal into 1/2" thick slices and return to baking sheets, cut side up. Bake until lightly browned, 12 to 14 minutes longer. Cool completely and store in airtight container.
Instant Biscotti
(Diamond Cut Sheet Cookies)

Recipe By: The Main Ingredient

3 cups all-purpose flour
1/2 cup sugar
1 cup light brown sugar
2 teaspoons cinnamon
1/2 teaspoon salt
1 teaspoon baking powder

3/4 cup walnuts; toasted & chopped
1/4 cup hazelnuts; toasted & chopped
3 eggs -- mix with
1/3 cup vegetable oil

Sift together dry ingredients twice. Pour out on board and sprinkle with nuts. Mix nuts into flour mixture. Make a well in the center and pour in the egg/oil. Mix into a dough. If too dry, add a little water. Press out into a jelly-roll pan. Bake in a preheated 350°F oven for 30 minutes. Remove from oven and score on the diagonal making diamond shapes! Return to 350°F. oven and bake for 30 minutes more. Cool and cut in individual diamonds. Store in an airtight container.
Italian Anise Biscuit (Biscotti)

Recipe By: PENNER-FOX
Yield: 30

1 cup whole almonds, hazelnuts or walnuts
3 1/4 cups flour
2 1/2 tablespoons baking powder
1/2 teaspoon salt
6 eggs
1 cup sugar
5 tablespoons butter
3 drops anise oil

Toast 1 cup whole almonds in oven at 350°F for 15 minutes. Sift together flour, baking powder and salt. Set aside. Beat eggs and sugar. Add butter and anise oil. (The oil can be purchased at any drug store. Ask the pharmacist. Don't use the anise extract.) Add the flour mixture. When mixed well, add the toasted almonds and mix well. Shape into two loaves on a cookie sheet and bake at 350°F for 20 minutes. Cut into slices and brown on both sides 5 to 6 minutes, turn and toast the other side about 15 to 17 minutes. Remember to turn them! Note: The dough is sticky...almost soupy. Put flour on the cookie sheet and pour the dough out on the cookie sheet and shape it; brush off the excess flour and bake. Each loaf should be about 12" long and 3" to 5" wide.
Italian Anise Cookies  
(Biscotti D’Anici)

Recipe By: "The Joy of Cookies"
Yield: 48

1/2 cup butter -- softened
1 1/3 cups sugar
1/2 teaspoon salt
1 medium orange, zest only -- finely
1 medium lemon, zest only -- finely
1 tablespoon anise seed
3 eggs
3 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
2 cups almonds -- coarsely chopped

Chocolate for Dipping, optional
6 ounces semisweet chocolate – melted

Crunchy, almond biscotti perfect for dunking in coffee, tea or your favorite dessert wine. Can be dipped in chocolate, too!

Preheat oven to 325°F. Beat together butter, sugar, salt, lemon and orange zest and anise seed until light. Add eggs one at a time, blending after each addition. Stir in flour, baking powder and soda, and nuts. Divide dough into thirds. With buttered fingers, shape each portion into a log, about 12” long and 1 ½” in diameter. Place logs on well-greased baking sheets (two logs on one sheet, third log on a second sheet). Using palms, flatten loaves to about 1” thickness. Bake 25 minutes, rotating sheets midway through baking. Remove loaves from oven, reduce heat to 275°F. Using a thin bladed knife, cut loaves at a 45-degree angle into ¾” slices. Lay slices, cut-side down, 1 ½” apart on baking sheets. Bake an additional 40 minutes, or until very dry. Cool cookies on rack. Store airtight 10 days.
Chocolate-Dipped Biscotti

Melt 6 oz of semisweet chocolate. Line 2 large baking sheets with waxed paper. Dip ¾” of both ends of cooled cookies in melted chocolate, lay on papered sheets to dry.
Maple Walnut Biscotti
With Maple Icing

Recipe By: Susan Russo for NPR
Yield: 36 to 44 biscotti, ¾” wide

Rich, nutty, iced maple walnut biscotti paired with steaming coffee is a classic New England favorite. These biscotti can be made with maple extract or pure maple syrup. The extract lends a more robust maple flavor. If you'd rather use maple syrup, start with 1/4 cup. You'll need to add a bit more flour though, since the syrup will make dough wetter. For the icing, pure maple syrup is preferred.

2 cups unsalted walnuts
1 cup granulated sugar
1 cup light brown sugar
1/2 teaspoon ground cinnamon
2 teaspoons baking powder
2 1/2 cups all-purpose flour
2 large eggs, plus 1 egg, lightly beaten, for brushing tops of loaves
3 tablespoons maple extract
Position racks in upper and lower thirds of oven; preheat to 350°F. Line 2 large baking sheets with parchment paper. Place walnuts in a single layer on a baking sheet; toast at 350°F 10 minutes. Transfer walnuts to cutting board and coarsely chop. Set aside. In a large bowl, hand mix toasted walnuts, white and brown sugars, cinnamon, baking powder and flour. In a small bowl, whisk 2 eggs. Add maple extract and whisk until well blended. Add egg mixture to the flour mixture. Stir a few times. Work the batter together with lightly floured hands. The mixture will be sticky, but keep squeezing the batter with your hands until dough starts to form. Once dough is firm, form a ball. Divide the ball into 4 equal pieces.

On a lightly floured surface, place one piece of dough, and using your hands, roll into a log shape about 8” long, 2” wide, and ¾” high. If it’s sticky, dust your palms with more flour. Repeat with remaining three pieces of dough. Place two logs per baking sheet. Brush loaves all over with 1 lightly beaten egg.

Bake for 40 minutes, rotating pans halfway through, or until tops of loaves are shiny and deep golden. Cool on a rack about 20 minutes. Place loaf on a cutting board. Using a large serrated knife, cut ¾” thick slices, straight or on the diagonal. Use a sawing motion to prevent crumbling. Each loaf should yield 9 to 11 cookies. If cookie is crumbling, then let it cool a few more minutes. Don’t let it rest too long, however, or it could become too hard to slice. Place slices on their sides, on baking sheets; place in the still warm oven with the temperature off and the door closed for 30 to 60 minutes. The longer they stay in the oven, the harder they will become. Remove from oven and cool completely.
Maple Icing

1/2 cup confectioners' sugar
3 tablespoons pure maple syrup

Briskly whisk confectioners' sugar and maple syrup in a small bowl until icing is smooth, opaque and clings to back of a spoon. Taste; add more maple syrup &/or confectioners' sugar, if desired. Dip a teaspoon into icing and drizzle over biscotti. Allow to dry completely before storing. Place parchment paper or waxed paper between layers of cookies to protect icing. Stored properly, drizzled biscotti will last up to 2 weeks. After that, icing may begin to appear chalky. Without drizzled frosting, preferably stored in a tin which helps keep biscotti crisp, biscotti will last up to a month. (could drizzle later, if making this recipe “ahead.”)
White Chocolate Macadamia Biscotti

Recipe By: Terry / source Mrs. Goodall, August 2006
Yield: 40

These are so good and not hard, but tender—and they still stand up to “dunking” if desired. If biscotti is not your thing, give these a try, you may change your mind! Many flavorings may be substituted for the amaretto, and a variety of nuts for macadamias. Dried fruits may also be added, for variation.

1/2 cup butter
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons amaretto
2 cups unbleached all-purpose flour +
2 tablespoons all-purpose flour
1 1/2 teaspoons baking powder 1/4 teaspoon salt
2/3 cup macadamia nuts
2/3 cup white chocolate chips

Preheat oven to 325° F. In a mixing bowl cream butter and sugar until light and fluffy. Beat in eggs, vanilla and liqueur. In a bowl combine the flour, baking powder and salt. Add to the creamed mixture, mixing until blended. Fold in nuts and chocolate chips. Divide dough in half. On a greased and floured baking sheet pat dough into two logs about ½” high, 1 ½” wide and 14” long, placing them at least 2” apart. Bake in the middle of oven for 25 minutes or until lightly browned. Transfer logs from baking sheet to a rack; let cool 5 minutes. Place on a cutting board. With a serrated knife slice diagonally on a 45 degree angle about ½” thick. Place slices upright on baking sheet and return to oven about 8 minutes longer to dry slightly. Let cool on a rack. Store in a tightly covered container.
Savory
Biscotti Al Formaggio
(Cheese Cookies)

Recipe By: Daily Bulletin - July 16th 1992
From The Cookie Lady's Files
Yield: 2 dozen

8 1/2 ounces freshly grated parmigiano -- reggiano
8 1/2 ounces unsalted butter
6 tablespoons heavy cream
1 egg -- salt to taste
1/4 teaspoon nutmeg
8 1/2 ounces all-purpose flour
1 egg yolk -- for basting
24 whole almonds for topping

Combine cheese and butter with heavy cream, egg, salt and nutmeg to make dough. Add flour and knead well. Wrap in wax paper and refrigerate for 1 hour. Roll out dough and cut into thick slices. Baste with egg yolk and top each cookie with an almond. Bake on buttered baking sheet at 350°F 10-12 minutes until golden brown
Biscotti With Curry-Roasted Cashews

Recipe adapted from Famous Chefs and Other Characters Cook with Beer, W. Scott Griffiths and Christopher Finch

Yield: 72

2 cups raw cashews
2 tablespoons unsalted butter
2 tablespoons curry powder or garam masala
1 teaspoon salt -- divide
4 cups all-purpose flour
1/4 cup sugar
1 teaspoon baking powder
5 eggs
1/2 cup porter or stout
1/4 cup vegetable oil

Preheat oven to 350°F. In a medium bowl, combine cashews, butter, curry powder and 1/2 teaspoon salt, mixing well to coat nuts. Arrange in a single layer in a baking pan and bake 8-10 minutes, until nuts are lightly toasted. Line a large baking sheet with parchment paper or greased aluminum foil. In a large mixing bowl, whisk together flour, sugar, baking powder and 1/2 teaspoon salt. With an electric mixer, beat 4 of the eggs, the porter and oil with the flour mixture for 1-2 minutes until blended. Add the cashews and mix 1 minute longer. The mixture will look somewhat shaggy.

Turn the mixture out onto a lightly floured surface and divide into 3 equal portions. Roll each portion into a 12" log. Place the logs on prepared baking sheet. With a whisk, beat the remaining egg with 2 tablespoons water. Lightly brush tops of logs with the egg mixture. Bake for 20 minutes; remove from the oven and cool slightly. Reduce oven temp to 300°F. Slice the rolls diagonally into 1/2" slices. Arrange slices, cut sides up, on baking sheets; bake for 10 minutes per side, or until crisp and light golden in color. Cool completely. They'll keep in airtight container about 2 weeks.
Black Pepper Biscotti

Recipe By: Eating Well Magazine
Yield: 48

2 cups all-purpose white flour
2 teaspoons coarsely ground black pepper
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 tablespoons butter -- softened
1/4 cup sugar
2 large eggs
2 large egg whites
1 cup finely chopped dried figs

Preheat oven to 350°F. Combine flour, pepper, baking powder, baking soda and salt. Whisk together butter and sugar. Beat in eggs and egg whites, one at a time, mixing well to distribute the butter. Add the dry ingredients and mix until almost smooth. Stir in figs. Working on a floured surface, shape the dough into 2 logs, each about 14” long and 1-1/2” thick. Place the logs on a prepared baking sheet and press the tops to flatten to ½” high.

Bake for 18 to 23 minutes, or until firm to the touch.

Transfer the logs to a rack to cool. Reduce the oven temperature to 300°F. Cut the logs diagonally into ½” thick slices. Stand the slices upright on the baking sheet and bake for 30 minutes. Let cool before storing. Makes about 4 dozen biscotti. These will stay fresh for a month or more when stored in an airtight container.
Black Peppercorn & Romano Cheese Biscotti

Recipe By: Mrs. J. Spants  (add)
Yield:  24

These are a slightly spicy savory biscotti. Made into full length biscotti, these are attractive and delicious when served with a clear broth or an Italian wedding soup.

1 ¼ cups of all-purpose flour
1 ½ teaspoons of baking powder
½ teaspoon of salt

Combine dry ingredients in a bowl and set aside.

¼ cup butter (softened)
½ tablespoon sugar
2 large eggs
¼ cup of fresh grated romano cheese
(cheeses like asiago or parmesan are a good substitute)
2 tablespoons milk

Preheat oven to 350°F. Cream butter, sugar, and cheese till well combined. Add eggs one at a time, beating well after each. Add half the dry ingredients and stir with a wooden spoon. Add milk. Stir well. Add the rest of dry ingredients and mix till well combined. Add freshly cracked pepper and stir in. If you do not have a pepper mill, place whole peppercorns into a plastic bag and crush with a mallet or hammer. The trouble will be well worth it. Divide dough in half. Cover a cookie sheet with parchment paper. Transfer dough halves to lined cookie sheet; shape each half into logs at least 3 inches apart, and flatten slightly. Bake 20 minutes. Cool 8-10 minutes. Slice in ½” to ¾” widths, transfer back to baking sheet cut sides up; bake an additional 5-10 minutes more, turning slices over once during final baking.
Blue Corn Biscotti

Recipe By: “TASTE OF NEW YORK” COOKBOOK
Yield: 60

2 1/4 cups all-purpose flour
1 1/4 cups sugar
2 tablespoons coarse yellow cornmeal
6 tablespoons blue cornmeal
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup pistachios; shelled -- whole
1/2 cup pecan pieces

8 tablespoons sweet butter -- softened
2 eggs
2 tablespoons anisette

Preheat oven to 350°F. On slowest mixer speed, combine all ingredients but the butter, eggs and anisette. Slowly add the softened butter in bits, mixing well. Add the eggs and the anisette and knead for about 4 minutes. Divide the dough in halves. Press dough into logs 3 1/2" wide by 15" long by 1" thick. Do not roll the dough, since rolling creates air pockets. Make sure that the ends are the same thickness as the middle. Place the logs on a non stick baking sheet and bake for 40 minutes. Let cool. Slice the logs into 1/2" pieces and bake again at 350°F for 8 minutes, until very light browned.
Cheese Biscotti

Yield: 40

1/2 cup unsalted butter -- softened
1 tablespoon sugar
2 large eggs
1 cup sharp cheddar cheese -- shredded
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground red pepper

Heat oven to 325°F. In large bowl with electric mixer at medium speed, beat butter, sugar and eggs and cheese until well mixed. Reduce mixer speed to low. Gradually beat in 1 cup flour, the baking powder, salt and red pepper. Beat in enough of the remaining flour until a soft dough forms. With a wooden spoon, stir in more flour until a stiff dough forms. Divide dough in half and place both halves about 3" apart on a lightly greased baking sheet. Shape each into a 9 1/2" log, about 1" high and 2" wide. Bake 30 minutes or until firm and olden brown. Remove logs from oven and reduce temperature to 300°F. Transfer logs to a cutting board. While they are still warm, using a serrated knife, carefully cut each log diagonally into 1/2" thick slices. Arrange slices, cut sides down, on the baking sheet and bake 15-20 minutes or until slices are dried but not browned, turning over each slice once. Cool and store in airtight container.
Pepperoni Biscotti

Yield: 24

1/3 cup butter, softened 1/2 cup chopped pepperoni
1/4 cup grated Parmesan 1/4 cup finely chopped red cheese sweet pepper
4 cloves garlic, minced 2 tablespoons finely chopped 1 tablespoon sugar onion
1 tablespoon sugar 2 tablespoons finely chopped 1 teaspoon baking powder onion
1 teaspoon baking powder 2 tablespoons snipped fresh 1 teaspoon Italian seasoning parsley
1 egg 2 tablespoons freshly grated 1 egg
1 tablespoon milk 1 1/2 cups all-purpose flour
1 1 1/2 cups all-purpose flour

Preheat oven to 350°F. Lightly grease a cookie sheet; set aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed 30 seconds. Add 1/4 cup Parmesan cheese, garlic, sugar, baking powder, and Italian seasoning. Beat until combined. Beat in egg and milk. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in remaining flour, pepperoni, red sweet pepper, onion, and parsley. Knead dough gently until it clings together. Shape dough into two 9” x 1 1/2” rolls. Roll dough rolls in the 2 tablespoons Parmesan cheese to coat. Place rolls on prepared cookie sheet; flatten slightly. Bake 20 to 25 minutes or until a wooden toothpick inserted near center comes out clean. Cool on cookie sheet for 1 hour.

Reduce oven to 325°F. Cut each roll crosswise into 3/4” thick slices. Place slices cut side down, on ungreased cookie sheet. Bake for 10 minutes. Turn slices over; bake 10 to 12 minutes more until biscotti are dry and crisp. (Do not over bake.) Transfer biscotti to a wire rack to cool. Store in airtight container.
Savory Two-Cheese Biscotti

Recipe By: MyRecipes.com
Yield: 24

2 ¾ cups all purpose flour
¾ cup cheddar cheese (shredded extra sharp)
½ cup Parmesan cheese, grated fresh
2 teaspoons baking powder
¾ teaspoon salt
¼ teaspoon ground red pepper
¼ cup milk, fat-free
2 teaspoons olive oil
3 large eggs
Cooking spray

Preheat oven to 350°F. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 5 ingredients (through pepper) in a large bowl. Combine milk, oil, and eggs; stir with a whisk. Add milk mixture to flour mixture, stirring until well blended (dough will be dry and crumbly). Turn out onto a lightly floured surface; knead 8 times. Divide dough in half. Shape each portion into an 8” long roll. Place rolls 6” apart, on a baking sheet coated with cooking spray; flatten to 1” thickness. Bake 30 minutes. Remove from baking sheet; cool 10 minutes on wire rack. Reduce oven temperature to 325°F. Cut each roll diagonally into 12 (2/3”) slices. Place slices cut sides down, on baking sheet. Bake at 325°F. for 10 minutes. Turn biscotti over; bake an additional 10 minutes (biscotti will be slightly soft in center but will harden as they cool). Remove from baking sheet; cool completely on wire rack. Store in airtight container.
Sun-Dried Tomato & Basil Biscotti

Recipe By: Jackie / Massachusetts, November 2003
Yield: 36

Use sun-dried tomatoes *not packed in oil*; tomatoes should be pliable, not dried hard.

2 eggs
2 tablespoons granulated sugar
1/3 cup olive oil
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cracked black pepper
1 teaspoon dried basil leaves
1/2 cup grated Parmesan cheese
1/4 cup sun-dried tomatoes, *finely chopped*

Preheat oven to 325°F. In large bowl, beat eggs and sugar. Add olive oil until smooth. In another bowl, combine flour, baking powder, salt, pepper and basil. Stir dry ingredients into egg mixture until blended. Stir in cheese and sun-dried tomatoes. Divide dough into 2 pieces; (if sticky, flour hands) shape each half into a 10” long log. Place logs 4” apart on parchment paper lined cookie sheet. Flatten tops slightly.

Bake in preheated oven 30 minutes or until pale golden and not quite firm to touch. Remove from oven; let cool on baking sheet 3 minutes. Transfer to cutting board; slice into ½” diagonal slices with serrated knife. Place slices on baking sheet and return to oven 20 to 25 minutes or until firm and dry. Turn slices over partway through cooking time. Cool on rack. Store in airtight container or freeze.
Topping & Glazes
Chocolate Biscotti Filling

Recipe By: WALDINE VAN GEFFEN

1 envelope unflavored gelatin
1/4 cup cold water
1 1/2 cups heavy whipping cream
1 cup semisweet chocolate -- melt
2 eggs
1 teaspoon vanilla

In bowl soak gelatin in cold water. Bring 1 cup heavy whipping cream just to boil, then add to gelatin and blend well. Add melted chocolate to gelatin mixture and mix well. Set aside. In separate bowl combine eggs, 1/2 cup remaining cream and vanilla. Add egg mixture to gelatin mixture and combine thoroughly. Let pudding mixture cool before using.

Chocolate Frosting for Biscotti

Recipe By: Mary Spero

1 cup chocolate chips
3 tablespoons butter
1/2 cup powdered sugar
1 teaspoon vanilla

In a heavy, small saucepan heat chocolate and butter over low flame until melted. Stir often. Add powdered sugar and vanilla. Frost Biscotti. For a design, run a fork over the frosting while it's soft. Let stand until chocolate is set. Keeps well in an airtight container!
Chocolate Glaze

In a small microwave-safe bowl, heat 1 cup semi-sweet chocolate chips and 1 tablespoon shortening at high (100%) 1 to 1-1/2 minutes, or until smooth when stirred. Makes about 1 cup glaze.

Lemon or Orange Glaze

3 cups confectioners’ sugar
1/4 cup lemon or orange juice
1 tablespoon light corn syrup

In a saucepan, combine juice and corn syrup. Add sugar, and stir until it dissolves. Place the mixture on a burner and heat. Do not allow the temperature to exceed 100°F. Remove from heat. Then, dip or drizzle the glaze on top of baked biscotti.

(For a vanilla, almond, or anise glaze, substitute water for fruit juice and add 1-2 teaspoons desired flavoring.)

Pearl Sugar

Pearl sugar is a type of specialty sugar that is often used in baking in Scandinavia and a few other countries in Northern Europe. The sugar is not completely round, like real pearls, but it comes in large roundish chunks of sugar. The most remarkable thing about this type of sugar is that it doesn’t melt easily when exposed to moisture or to high heat, meaning that you can mix it into some cookies for a little crunch or sprinkle it on top of a cake and the sugar will stay put (and stay very visible) as you bake. Pearl sugar can be found in different sizes, varying primarily by brand. Some are the size of large sea salt flakes, while others are more like peas or macadamia nuts. The smaller sizes are more versatile because they can double as sprinkles for baking.
At a glance, pearl sugar resembles sugar cube pieces. Sugar cubes are compressed blocks of sugar that are designed to dissolve easily in hot liquid. The individual grains of sugar are not held tightly together. Pearl sugar is much more heavily compacted, which is why it does not melt easily during baking. Mixing pearl sugar into baked goods will give them some extra sweetness and crunch. Sprinkling it over the top of a bread or pastry will do the same, and will also give your baked good a nice finishing look.

“Pearl sugar” is granulated white sugar that has been processed into small round grains that have been polished to a pearl-like sheen. Pearl sugar is used as a decorative topping, or when incorporated into baked goods, the sugar caramelizes creating crunchy pockets of sweetness.

Sugar Crystals

Brush uncooked, piped biscotti with lukewarm water and sprinkle with table sugar, pearl sugar, or coarse sugar crystals. Nonpareils and chocolate sprinkles are a great topping. Be sure to sprinkle them on the glaze before it dries. If using cinnamon as a topping, sprinkle the piped biscotti before baking.

Vanilla Glaze

In a small microwave-safe bowl, heat 1/4 cup vanilla flavored milk chips and 1 teaspoon shortening at high (100%) 30 to 45 seconds, or until smooth when stirred. Makes about 1 cup glaze.
White or Dark Chocolate

Melt solid chocolate pieces in a double boiler or over warm water. When the chocolate has melted, drizzle over baked biscotti or dip the cookie ends into chocolate. Place the cookies on wax paper and let chocolate harden.
Miscellaneous
Anise Biscotti

Recipe By: Fat free Digest [Volume 10 Issue 17]
August 27, 1994
Yield: about 4 dozen biscotti.

2 cups + 2 tablespoons flour
3/4 cup sugar
1 tablespoon anise seeds -- crushed
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3 egg equivalents (commercial egg placer, 6 whites -- etc.)
2 tablespoons grated fresh lemon zest (or 1 tablespoon dry)
1 tablespoon fresh lemon juice

Preheat oven to 325°F. Coat baking sheet with non-stick spray or parchment. In a medium bowl, combine flour, sugar, anise seeds, baking powder, baking soda, and salt. Whisk together egg equivalents, lemon zest, and lemon juice, and add to the dry ingredients. Mix well. Working on a floured surface, shape dough into two logs, each about 14” long and 1-1/2” thick. Set the logs on prepared baking sheet, at least 4” apart (the dough will spread during baking). Bake for 20 to 25 minutes, until firm to the touch. Transfer the logs to the rack to cool. Reduce oven temperature to 300°F. Cut the logs diagonally into ½” thick slices, using a serrated knife and a gentle sawing motion. Stand the slices on their sides on the baking sheet and return to the oven. Bake for 40 minutes. Remove from oven and cool completely before storing. Biscotti will crisp as they cool. Store, in an air-tight container, up to one month.
Biscotti All’anice

Yield: 48

3 eggs
2 teaspoons anise extract
3/4 cup sugar
1 pinch salt
1 1/2 cups all-purpose flour
1/4 cup cornstarch
1/2 teaspoon baking powder

Preheat oven to 350°F. Combine the eggs, extract, sugar and salt in a mixing bowl or the bowl of an electric mixer and whip with a hand mixer set at high speed or in a heavy duty mixer fitted with the whip. Continue whipping until the mixture is very light and increased in volume, 6-7 minutes. While the egg mixture is whipping, combine the flour, cornstarch and baking powder and stir to mix. Remove the whipped eggs from the mixer and sift over the flour mixture in three additions, folding it in after each addition with a rubber spatula. The batter will lose most of its air and become rather stiff. Pipe the batter, using a pastry bag with a ¾” opening, but no tube, onto a jelly roll pan lined with parchment paper or buttered wax paper. Pipe two logs about 1 ½” wide and the length of the pan. Bake the logs about 20 minutes, until they are well risen and golden. Remove from oven and place logs on a cutting board to cool about 10 minutes. Using a sharp, serrated knife, slice the logs diagonally at ½” intervals. Place the biscotti cut side down on the pan and return them to the oven for about 10-15 minutes, until they color lightly on the cut surfaces. Cool the biscotti on the pans and store in a tin between layers of wax paper.
Biscotti Del Laggaccio  
(Aniseed Biscotti)

Recipe By: Gourmet Magazine, December 1992
Yield: makes about 30 biscotti

-----For the Sponge-----
1 package active dry yeast -- 2 1/2 teaspoon
1/2 cup warm water
3/4 cup flour; all purpose, unbleached

-----For the Dough-----
1/2 cup sugar
1/2 cup water & 2 tablespoons water
1/4 cup butter; unsalted – (1/2 stick) cut into bits & softened
2 1/2 cups flour; all purpose, unbleached
1 tablespoon anise seed
1/2 teaspoon salt

"Did Columbus and his crews sail to the new world eating these traditional Liguria biscotti? It's entirely possible, although theirs would have been cooked much longer to drive off all the moisture, allowing them to keep for an entire ocean crossing. Though these biscotti are made with an enriched bread dough instead of the traditional cookie dough and have a somewhat softer texture, they keep well when stored in an airtight container."

Make the sponge: In the bowl of an electric mixer proof the yeast in the water for 5 minutes, or until the mixture is foamy. Whisk in the flour and let the sponge stand, covered with plastic wrap, for 30 minutes or until it is foamy.

To the sponge, add sugar, water and butter; stir until mixture is well combined. Add the flour, the aniseed, and salt. With the electric mixer fitted with the dough hook, knead dough for 3 minutes, or until smooth but still sticky. Transfer the dough to a
lightly oiled bowl, turning dough to coat it with the oil, and let it rise, covered tightly with plastic wrap, for 1 1/2 hours, or until it is double in bulk.

Turn the dough out onto a lightly floured surface, halve it, and with floured hands form each piece of dough into a flattish log 15” long and 2” wide. Transfer the logs to a buttered and floured baking sheet and let them rise, covered with a kitchen towel, for 2 hours, or until they double in bulk.

Bake the logs in the middle of a preheated 350° F oven for 30 minutes, or until they are golden brown, and let them cool on the baking sheet on a rack for 10 minutes. On a cutting board cut the logs crosswise on the diagonal into 1” thick slices, arrange the biscotti, cut sides down, on the baking sheet and bake them in the 350° F oven for 10 minutes on each side, or until they are pale golden. Transfer the biscotti to racks to cool and store them in airtight containers.
Biscotti II

Yield: 24

3 cups flour
1/8 teaspoon salt
2 teaspoons almond or anise extract
1 cup sugar
2 1/2 teaspoons baking powder
3 large eggs
2/3 cup butter or margarine
1/2 teaspoon lemon peel

Preheat oven to 375°F. Grease a large baking sheet and set aside. Thoroughly stir together flour, baking powder, salt and lemon peel. In large bowl, combine butter and sugar and beat until well blended. Add eggs and extract and beat until light and fluffy. Beat in half the dry ingredients. Stir in remaining dry ingredients with wooden spoon. Divide dough in half.

Shape each half into a smooth, evenly shaped log, about 12” long. (Place in wax paper and roll back and forth to shape). Unroll onto baking sheet, spacing logs as far apart as possible. Press down logs to flatten slightly. Place in the center of the oven and bake for 25 minutes or until lightly browned. Remove from oven and let cool, then cut logs into ½” slices, using a sharp knife. Lay slices flat on baking sheet, return to oven and toast 5-7 minutes. Turn slices over and bake 4-5 minutes longer on second side. (The longer the baking time, the crisper the biscotti.) Remove from oven; transfer to wire racks to cool. Store in airtight container for up to 2 weeks. Can be frozen.
Biscotti
(Mandel Bread)

Recipe By: Our Customers' Favorites, Paula Levine Weinstein & Julie Komerofsky Remer
Yield: about 8-9 dozen

Mandelbrot, which literally means almond (mandel) bread (brot), was a popular dessert among Eastern European Jews. Mandelbrot is similar to Italian biscotti in that both are twice-baked hard breads. Perhaps Jews first tasted biscotti in Italy, then brought the recipe to Eastern Europe and renamed it mandelbrot. It is likely that Eastern European Jews fell in love with mandelbrot because it made the perfect Sabbath dessert. Since mandelbrot is made with oil (not butter), it was easy to store. And since mandelbrot is pareve, it could be served after festive meat meals.

8 eggs
2 cups oil
2 cups sugar
8 cups flour
3 tablespoons baking powder
3 cups chopped walnuts
1 tablespoon vanilla extract
Cinnamon/sugar mixture, to taste

In a mixing bowl, beat together eggs, oil and sugar. In a separate bowl, mix together flour and baking powder. Add flour mixture to the egg mixture; combine. Mix in walnuts and vanilla extract. Form dough into three logs. Flatten logs a bit on the top so they'll come out wider rather than rounder. Bake on greased baking sheets at 350°F for 30 minutes. Remove from oven and cool slightly. Slice logs ¾” thick. Dredge both sides in a cinnamon/sugar mixture. Return to oven about 5 more minutes to dry the cookie.
Pernod

Pernod (pronounced pear'-no) is the brand name of a type liquer called a pastis. It’s Greek relative is ouzo and in Spain ojen. The leading characteristic is their licorice flavor produced with the licorice plant or anise. It’s interesting feature is that it clouds up with the addition of water. Pernod is very popular in southern Europe for its thirst-quenching ability. The alcohol content is 40%. Pernod is a successor of absinthe, a potent liquor that contained a toxic oil, which was outlawed in France in 1915! There are numerous uses for Pernod in cooking from meat and poultry to baking and desserts.
Presentation Ideas
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