

OUR FAVORITE RECIPES

Biscotti di Prato - Almond Biscotti



Ingredients:

- 1 cup whole unblanched almonds
- 1 $\frac{3}{4}$ cups cake flour
- 1 cup unbleached all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 4 eggs
- $\frac{3}{4}$ cup sugar
- 2 teaspoon vanilla extract
- 1 tablespoon grated orange zest

Preparation:

Preheat an oven to 325°F. Bake almonds on a baking sheet until golden brown, 12 to 15 min. Let cool. Line again a baking sheet with parchment paper. In a large bowl combine flour, salt, baking powder, baking soda and almonds. In another bowl, beat together the eggs and sugar until light. Add vanilla and orange zest. Stir egg mixture into the dry ingredients, stirring just until blended. The dough will be sticky. Moisten your fingers and transfer 3-inch wide logs of the dough into the prepared baking sheet. Bake at 325°F until a toothpick inserted into the center comes out clean, about 30 min. Cool the baked log on a wire rack. Set oven to 275°F, put new parchment paper on the baking sheet. Cut the log diagonally into $\frac{1}{2}$ inch thick slices. Place slices on the baking pan, and bake until they are a pale golden brown, about 20 min. Place on wire racks to cool.

Makes 6-8 servings

