

## **Biscotti Toscani**

Yield: ~ 3 ½ dozen

### Ingredients

1/2 cup whole almonds  
1/3 cup butter  
3/4 cup sugar  
2 eggs  
1 tsp vanilla extract  
1/4 tsp almond extract  
2 tsp grated orange zest  
2 1/4 cups all-purpose flour  
1 1/2 tsp baking powder  
1/8 tsp nutmeg  
1/4 tsp salt

1. Preheat oven to 325<sup>0</sup>F. Place nuts in a shallow pan and bake until golden brown, about 8 to 10 minutes. Let cool and chop coarsely.
2. In a mixing bowl cream butter and sugar until light and fluffy. Beat in eggs, vanilla, almond extract and orange zest.
3. In a separate bowl combine the flour, baking powder, nutmeg and salt. Add to the creamed mixture, mixing until blended. Fold in toasted almonds.
4. Divide dough in half. Place on a greased and floured baking sheet and form into two logs about 1/2 inch thick, 1 1/2 inches wide and 12 inches long. Bake for 25 minutes or until a light golden brown. Transfer logs to a cooling rack. Let cool 5 minutes. Place on a cutting board. With a serrated knife, slice logs diagonally into 1/2 inch slices. Place slices upright on the baking sheet and return to the oven for 10 minutes. Let cool on a rack.

## **Pignoli Biscotti**

Yield: ~3 ½ - 4 dozen

### Ingredients

2/3 cup pine nuts  
1/2 cup butter  
3/4 cup sugar  
2 eggs  
2 TBSP lemon juice  
2 TBSP lemon zest  
2 cups plus 2 tablespoons unbleached or all-purpose flour  
1 1/2 tsp baking powder  
1/4 tsp. salt

1. Preheat oven to 350°F. Place nuts in a shallow pan and bake until golden brown, about 6 to 8 minutes. Let cool. Decrease oven temperature to 325°F.
2. In a mixing bowl cream butter and sugar until light and fluffy. Beat in eggs, lemon juice and zest.
3. In a separate bowl combine the flour, baking powder and salt. Add to the creamed mixture, mixing until blended. Fold in nuts.
4. Divide dough in half. On a greased and floured baking sheet pat out two logs about a ½” high, 1 ½” wide and 14” long, spacing them at least 2 inches apart. Bake for 25 minutes or until lightly browned.
5. Transfer from the baking sheet to a cooling rack. Let cool 5 minutes. Place on a cutting board. With a serrated knife, slice diagonally, about a 1/2 inch thick. Place slices upright on the baking sheet and return to the oven for 10 minutes. Cool on a rack. Store in a tightly covered container.

## **Biscotti Gianduaia**

Yield: ~4 dozen

### Ingredients

1/2 cup each hazelnuts and almonds  
5 ounces unsweetened chocolate  
1/2 cup butter  
1 cup sugar  
3 eggs  
1/2 tsp vanilla extract  
2 TBSP strong coffee  
3 cups plus 2 tablespoons all-purpose flour  
1 1/2 teaspoons baking powder  
1/4 tsp salt

1. Preheat oven to 350°F. Place hazelnuts and almonds in separate shallow pans and bake for 8-10 minutes, or until golden brown. While still warm, rub hazelnuts between a double layer of paper towels to remove the papery skins. Let cool and then coarsely chop nuts (or halve).
2. Coarsely chop chocolate and place in a small glass bowl. Microwave for 30 seconds; stir and microwave for another 30 seconds until melted.
3. In a mixing bowl cream butter and sugar until light and fluffy. Beat in eggs, vanilla and coffee. Stir in chocolate.
4. In a separate bowl combine the flour, baking powder and salt. Add to the creamed mixture, mixing until blended. Divide dough in half.
5. On a greased and floured baking sheet, pat out two logs about a 1/2" high, 1 1/2" wide and 14" long, spacing them at least 2 inches apart. Bake for 25 to 30 minutes or until set. Transfer to a cooling rack. Cool 5 minutes. Place on a cutting board. With a serrated knife, slice diagonally about a 1/2 inch thick. Place slices upright on baking sheet and return to the oven for 10 to 15 minutes. Let cool on a rack.

*These three recipes are from the book Biscotti, by Lou Seibert Pappas*

## **Cornmeal Parmesan Biscotti**

*Adapted from The 50 Best Biscotti Recipes, by Barbara Karoff*

### Ingredients

1/3 cup sugar  
1/4 cup butter, softened  
2 TBSP hot mustard  
2 medium eggs  
1 cup finely grated Parmesan cheese  
2/3 cup toasted pumpkin seeds  
1 cup all-purpose flour  
1/2 cup white wheat flour  
1/2 cup cornmeal (medium coarse grind)  
3/4 tsp baking powder  
pinch salt

1. Preheat oven to 375°F. In a large bowl cream sugar and butter; add mustard and eggs. Stir in Parmesan cheese and pumpkin seeds.
2. In a medium bowl, combine flours, cornmeal, baking powder and salt; add to mustard mixture. Divide dough in half.
3. On a -floured surface, shape into logs (1/2" thick and 3" wide). Transfer logs to a parchment paper-lined baking sheet. Bake for 20 minutes, or until firm and lightly browned. Cool on a rack for 5 minutes. Cut logs on the diagonal into 3/4 inch slices. Return slices to baking sheet, leaving space around each slice, and continue baking for 10 to 15 minutes, or until desired crispness. Cool completely on rack.