



Almond Biscotti

Mammas Mandorla Biscotti

Yields About 3 Dozen

INGREDIENTS:

- ½ lb. (8 oz.) unsalted butter, room temperature
- 1 cup sugar
- 4 eggs
- 4 cups all-purpose flour
- 1 ½ tsp. baking powder
- 2 - 4 teaspoons of anisette or almond extract
- 1 cup almonds, whole or chopped



The classic scent of anisette or almond was a familiar aroma in our household while growing up. Anisette is a staple in Sicilian baking, and to this day, these remain my mamma's favorite biscotti. As a child, I preferred the almond over anisette flavor, but now I cherish the warm, comforting taste of anisette that evokes memories of my childhood days with my nonni and mamma.

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. In a large bowl, beat butter and sugar together.
3. Add one egg at a time and beat until incorporated.
4. Blend in flour, baking powder and extract.
5. Add almonds and mix just until incorporated.
6. Divide dough into three portions and on a lightly floured surface, roll dough to make 3 logs, approx. 15" x 2 ½" wide.
7. Lay out on baking sheets that are lined with parchment and flatten evenly.
8. Bake 12 minutes and remove from oven. Let cool completely.
9. Cut the log at a 30 degree angle into ¾ inch slices.
10. Stand the slices on another sheet pan and bake for 10 minutes more for a medium crunch or up to 15 minutes for a hard crunch suitable for dipping in coffee, tea or a sweet wine like Vin Santo.
11. Store in an airtight container up to 5 days or wrap in foil and freeze in zip lock plastic bags up to a month.