

SARA'S BISCOTTI RECIPE

*ADOPTED AND MODIFIED FROM
JANET MERCURI'S RECIPE ON
EPICUREAN



PREP NOTES

LIGHTLY TOAST &
CRUSH ALMONDS

FRESHLY GROUND
ANISE IS BEST

DRY INGREDIENTS

3 ¼ cup all purpose flour
1 Tablespoon baking powder
1/3 teaspoon kosher salt

WET INGREDIENTS

1 ½ cup sugar
(preferably sugar in the raw)
10 Tablespoons (1¼ stick)
unsalted butter, melted and
slightly cooled
3 large eggs
1 Tablespoon vanilla extract
1 ½ teaspoon almond extract
1 teaspoon ground anise seed

1 cup coarsely ground toasted
almonds



PREPARATION

Position rack in center of oven and
preheat to 350°

Combine dry ingredients in large
glass bowl.

In another bowl, combine wet
ingredients with wooden spoon.

Mix in almonds.

Divide dough in half. Using floured
hands shape each dough half into 2
long, wide logs on a parchment lined
cookie sheet (or a Silpat mat). Logs
will spread.

Spray logs with Pam.

Bake logs until golden brown for
approximately 30 minutes.

Cool logs fully or at least 30
minutes.

Transfer logs to a work station and
using a serrated knife, cut logs into
½ inch wide slices.

Arrange slices, cut side down, on the
same baking sheet.

Bake 12 minutes. Turn biscotti
over and bake 8 minutes on other
side.

Enjoy alone, dipped in coffee, or
milk.