

How to make Biscotti in 3 easy steps

By GloBuono, eHow User



Biscotti, a traditional Italian biscuit, have become very popular in the US especially in cafes and espresso bars but in my home, they've been popular since I can remember way back as a child. My mother and relatives have been [baking](#) them for years and I've managed to take a few notes, break it down into 3 easy steps and share this yummy recipe. Total time including prep, bake & cooling is about 90 minutes).

"Biscotti (plural of Italian biscotto, roughly meaning "twice baked") are crisp Italian cookies often containing nuts or flavored with anise. Etymology: Italian, from Medieval Latin bis coctus, meaning "twice cooked". Cf. English biscuit and German zwieback." Source: <http://en.wikipedia.org/wiki/Biscotti> (visit this site for additional information)

Difficulty: Easy

Instructions

things you'll need:

- 3 1/4 cups all purpose flour
- 1 TBSP baking powder
- 1/3 teaspoon salt
- 1 1/2 cups sugar
- 10 TBSPNS (1 1/4 sticks) melted unsalted butter (or substitute w Olive oil)
- 3 eggs
- 1 tbsp vanilla extract
- 2 teaspoons ground anise seed (can add other flavors such as cinnamon, ginger, etc)
- 1 cup whole almonds, toasted and chopped
- 1 egg white
- 1 serrated knife

1 MAKE LOG-SHAPED BISCOTTI DOUGH (15 mins)

-Set rack in center of oven and preheat to 350°F. Lay parchment paper on baking sheet. While oven is readying - In medium bowl, sift flour, baking powder and salt.

-In larger bowl, mix sugar, melted butter (or Olive oil), 3 eggs, vanilla extract and ground anise seed in large bowl. Add flour mixture to egg mixture and stir with wooden spoon until well blended. Mix in almonds.

-Cut dough in half. Flour your hands to prevent dough sticking and shape each dough half into a 12-inch-long, 2 inch-wide shape log. Place both logs onto baking sheet lined with parchment paper, spacing apart as much as possible but leave room on all sides. Whisk egg white in small bowl until foamy; brush over top and sides of each dough log.

2 BAKE THE BISCOTTI LOGS (bake & cooling time - 45 mins)

-Bake logs until golden brown (logs will expand), about 30 minutes and remove from oven. Cool logs completely on sheet on rack for about 15 minutes. Keep oven temperature on for re-baking sliced biscotti pieces (step 3).

3 CUT BISCOTTI BISCUIT SHAPES & RE-BAKE (cut, bake & cool time - 30 mins)

Toss away the parchment paper and using a serrated knife, cut logs diagonally into 1/2 to 3/4 -inch-wide slices (depending on preference).

Arrange cut slices on baking sheet with the cut side down. Bake 12 minutes.

Then turn biscotti over; bake on this side for about 8 minutes.

Remove from oven and cool (5 minutes). (Can be prepared 1 - 2 weeks in advance and stay fresh for another week if stored properly. Store in airtight tin container (or plastic zip bags) at room temperature.)

Makes about 36 to 40 biscotti (3 - 3 1/2 Dozen).

Tips & Warnings

- There are many other varieties of biscotti besides almond anise and the sky's the limit when it comes to your creativity and imagination. Some ideas would be to substitute (or add) almonds with ginger, chocolate, hazelnut, cranberries, cappuccine, pistachio, walnuts, raisins, etc.