

Twice baked Almond Biscotti

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Almond biscotti are a kind of twice-baked cookie, and this versatile recipe is one of my favorites. I've made them with sliced almonds, and with pistachios, oranges, and cranberries for the holidays. I've dipped the cooled biscotti in melted chocolate for my chocolate-loving family and friends.

In this recipe I used hazelnuts, but you can use what you like. Whether you use almonds or hazelnuts, they need to be chopped small, for easier slicing, I love my Henckel knife set. Every home kitchen should be equipped with a good set of kitchen knives. Start with a basic chef knife and build your collection, when it's feasible.

Biscotti for all occasions

These Italian cookies are cake-like, until they are baked the second time, then they are deliciously crispy and crunchy and perfect for dipping in coffee. They're great for sharing with friends and these almond biscotti are pretty enough to add to your any celebration's dessert table.

If you make these classic Italian cookies please leave me a comment, and don't forget to tag me on Instagram. That's my favorite part: your experience with my recipes! Cookies are my weakness, if you feel the same try some of my other favorites

lemon ricotta cookies or my personal favorite Italian lemon knot cookies.

Ingredients

- 3 eggs
- 1 stick room temperature butter
- 1 1/2 c. sugar
- 1 Tbsp. each vanilla and almond extract
- 2 1/2 c. flour (if using gluten-free flour, increase by 1/3 cup)
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 2 c. sliced almonds

Instructions

1. Combine eggs, butter, sugar, and extracts together and blend until light and fluffy
2. Add the baking powder and baking soda into the flour
3. Sift the dry ingredients into the egg mixture and mix until just smooth.
4. If you want to add almonds, hazelnuts, or other add-ins, fold them in now.
5. Dust your hands and your work surface with flour, and then form the dough into two logs about two inches across and one inch thick
6. Bake in a 350° F oven until firm, about 20 minutes
7. Remove logs from the oven, then lower oven temperature to 200° F
8. Cut logs on a diagonal
9. Return cut logs to the oven for an additional 15 minutes of baking or until they are golden brown and crispy.
ENJOY!