Italian Biscotti with Almonds

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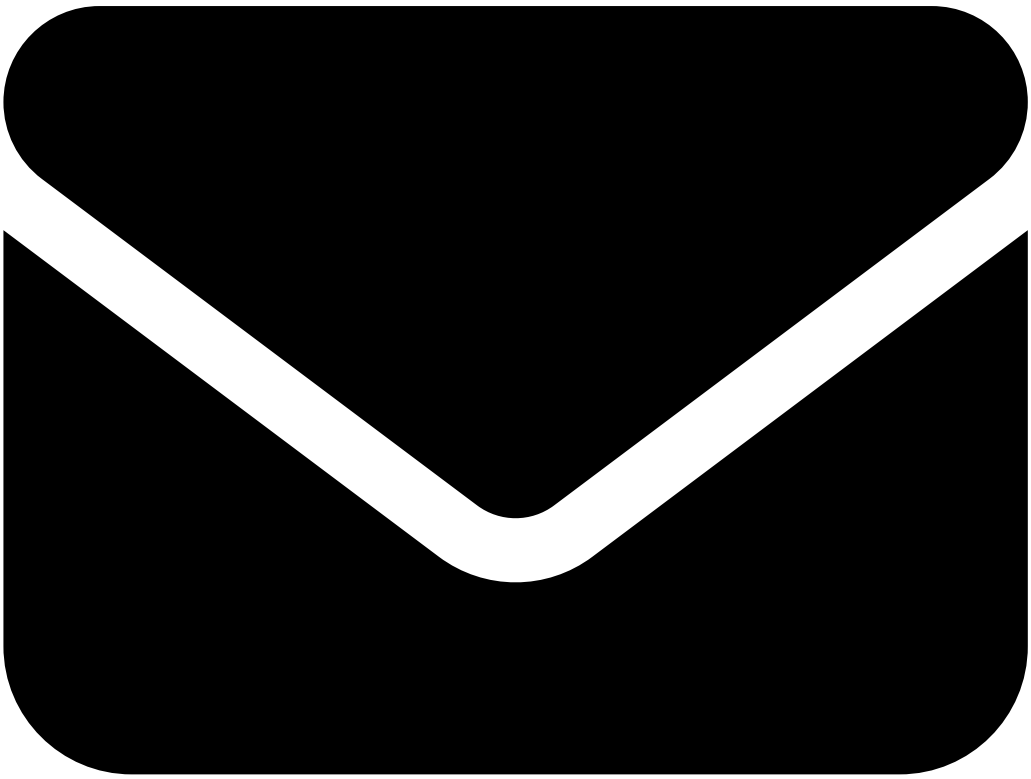

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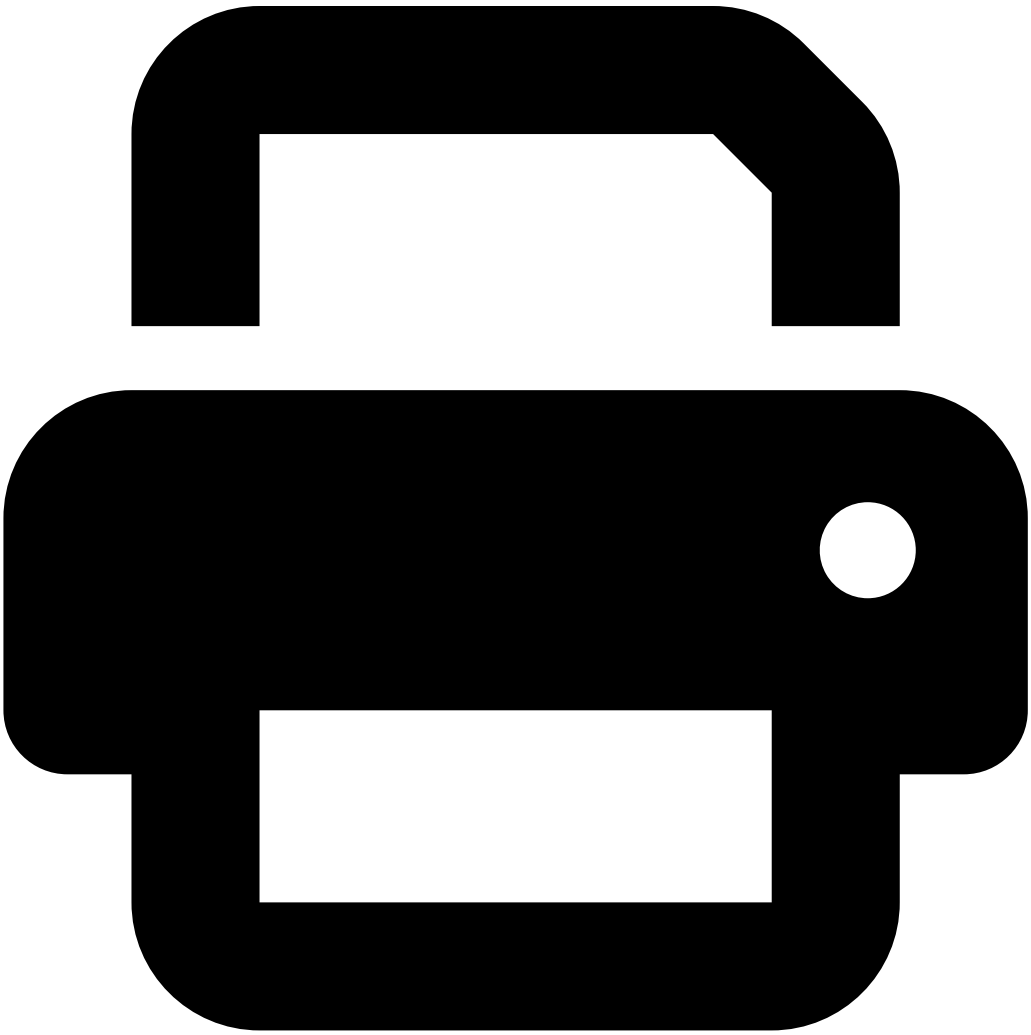

Italian Biscotti with Almonds

These Italian biscotti are a family recipe from my mother. They are the biscotti I grew up eating, and to me, they are what homemade biscotti should be.

My mother made these biscotti when I was growing up. They were simple homemade cookies made with butter, almonds, eggs, and a touch of vanilla and almond flavoring. The dough is shaped into logs, baked, sliced, and then baked again until golden and crisp.

I love recipes like this—the ones that aren’t complicated, but stay with you because they are connected to home and family. This is my mother’s recipe, and I’m happy to share it with you.

These biscotti are crisp on the outside, slightly tender inside, and full of buttery almond flavor. They’re perfect alongside a cup of coffee, espresso, or tea.

The butter gives these biscotti a rich, tender texture, while the chopped almonds add a little crunch to every bite. The combination of vanilla and almond flavoring gives them that unmistakable almond-cookie flavor.

They are crisp enough for dipping but not so hard that you need to dunk them to enjoy them.

And like so many of the Italian recipes I share, they are made with simple ingredients and don’t require anything complicated

Things to know about this Italian Biscotti with Almonds recipe

- **Baking sheet:** Use a **large, rimmed 13 x 18-inch half-sheet pan** lined with parchment paper. This gives the two biscotti logs enough room to spread slightly while baking.
- Let the baked logs cool for **10–15 minutes** before slicing so they are firm enough to cut cleanly.
- Use a **sharp knife** to slice the logs without breaking the biscotti.
- Slice them about **½-inch thick** for the best texture.
- The **second bake** gives the biscotti their signature crispness.
- Let the biscotti **cool completely** before storing.

Storage: Store cooled biscotti in an airtight container at room temperature for up to **2 weeks**. For longer storage, freeze them in an airtight container or freezer bag for up to **3 months**. Thaw at room temperature.

More Italian Desserts to Try

If you love these homemade Italian biscotti, here are a few more Italian sweets from my kitchen you might enjoy:

- **Italian Lemon Jam (Marmellata di Limoni)** – A bright, homemade lemon marmellata that's wonderful spread on toast, pastries, or served with Italian cookies.
- **Biscotti da Colazione (Italian Breakfast Cookies)** are simple, lightly sweet Italian cookies with a tender, crumbly texture—perfect for dipping into coffee or enjoying with your morning espresso.
- **Italian Cantucci** almond cookies– If you love the flavor of almonds, these are another simple Italian treat to add to your baking list. A classic twice-baked Tuscan almond cookie with a firmer, crunchier texture.
- **Traditional Italian S Cookies (Biscotti Esse)**

  –are delicate, buttery Italian cookies shaped into the classic "S" and lightly crisp around the edges. Perfect with coffee, tea, or as a simple afternoon treat.
- **Italian Christmas Cookies**– A collection of homemade Italian cookies perfect for holiday baking and sharing

A Taste of Home

Every time I make these biscotti, I think of my mother and the simple recipes she made for our family. There is something

special about keeping those recipes alive and passing them on, one batch at a time.

These Italian biscotti are easy to make, keep beautifully, and are perfect with a cup of coffee or espresso. I hope you enjoy my mother’s recipe as much as my family has.

Italian Biscotti with Almonds

These Italian almond biscotti are my mother’s classic family recipe. Made with butter, chopped almonds, vanilla, and almond flavoring, these twice-baked cookies are crisp, buttery, and perfect with coffee or espresso.

- 1 stick butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup chopped almonds
- 2-21/2 cups all-purpose flour
- 2 tsp baking powder
- pinch of salt
- 2 tsp vanilla extract
- 2 tsp almond extract

1. **Preheat the oven** to 350°F (175°C). Line a large baking sheet with parchment paper.
2. In a large bowl, **cream the softened butter and sugar**

until smooth and creamy.

3. Add the eggs, one at a time, mixing well after each addition. Add the vanilla and almond extracts and mix to combine.

4. In a separate bowl, whisk together the flour and baking powder. Gradually add the dry ingredients to the butter mixture, mixing until a soft dough forms.

5. Fold in the **chopped almonds**.

6. Divide the dough in half. Place each portion on the prepared baking sheet and shape into a log about **10–12 inches long and 2 inches wide**. Gently flatten the tops.

7. Bake for **20–25 minutes**, or until the logs are lightly golden and set.

8. Remove from the oven and allow the logs to cool for **10–15 minutes**.

9. Using a sharp knife, slice each log diagonally into approximately **½-inch slices**.

10. Lower the oven temperature to 300 degrees. Arrange the slices cut-side up on the baking sheet. Bake for another **8–10 minutes**. Turn the biscotti over and bake for another **5–8 minutes**, or until golden and crisp.

11. Remove from the oven and transfer to a wire rack. **Cool completely** before storing.

Dessert
Italian
Italian almond biscotti,