



A Sample Recipe From
**MAKE YOUR OWN DARN GOOD COOKIES:
Cookies, Biscotti, Coffee, And Other Comfort Food**
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PLEASE SHARE THE FOLLOWING RECIPE WITH EVERYONE YOU KNOW.
I have published this and more than 50 other recipes in my debut book and e-book. If you enjoy this recipe, I would be pleased if you purchased a copy and appreciate your support with online review. If you want to buy ten or twenty copies, that would be fine, too ... really, I'm not stopping you.
ALL THE BEST ~ DON

TOASTED ALMOND BISCOTTI

"Let's try this and see how it turns out."

DPScoby, 04 March 2014

Almond is considered to be another early traditional biscotto flavour. I gave some thought as to how I might make my recipe and decided to base it off of my Double Chocolate Biscotti. One evening, while catching up with a friend on a long phone call, I gave it a go. I nailed the recipe on the first try and it has remained the same ever since!



INGREDIENTS

- 4 Tablespoons – 60 ml Unsalted Butter, chilled and cubed
- 3/4 cup – 180 ml White Sugar
- 2 Large Eggs
- 1 teaspoon – 5 ml Pure Vanilla Extract
- 1 teaspoon – 5 ml Pure Almond Extract
- 1 teaspoon – 5 ml Water
- 1 1/2 teaspoons – 7.5 ml Baking Powder
- 2 cups – 480 ml All-Purpose Flour
- 2/3 cup – 160 ml Almonds, sliced or chopped

MIXING

1. In a mixing bowl, combine butter and sugar until it becomes the consistency of sand and small pebbles.
2. Beat in eggs, vanilla and almond extracts, and water. Follow with baking powder and 1/3 cup/80 milliliters almonds.
3. While mixing, add one cup of flour at a time. Avoid over-mixing the flour; if necessary, stop mixing between making measurements.

ROLLING & BAKING

1. Preheat oven to 325° F/165° C/Gas Mark 3. Dust a baking sheet with flour or line with parchment paper.
2. Divide the dough into equal halves and form each section into a ball, then set these aside.
3. Pile 1/6 cup/40 milliliters of the remaining almonds on your cookie sheet. Flour your hands. Roll one of the dough balls on the nuts into a cylinder 8 to 10 inches/20 to 25

centimeters long. Re-flour your hands if necessary and do the same with the other dough ball.

4. Position the dough cylinders parallel to one another lengthwise on a baking sheet.
5. Using the heel of your hand, gently press each cylinder into a 1 inch/2.5 centimeters thick loaf. These loaves should be spaced at least 2 inches/5 centimeters apart on the baking sheet.
6. Place the baking sheet in the center of the oven and bake for 40-45 minutes or until lightly toasted.
7. Remove the baking sheet from oven, and carefully transfer loaves to a cooling rack. Let sit for 8 to 10 minutes. If you used flour instead of parchment paper, you might wish to remove any remaining residue on the bottom of the loaf with a brush.
8. Place one of the loaves on the center of a cutting board. With a large sharp knife, use a forward and downward motion to cut slices at a 45° angle 1 inch/2.5 centimeters thick.
9. Return the slices to the baking sheet spacing the pieces equally apart down each side with the cut sides upright.
10. Bake for another 8 to 10 minutes.
11. Remove the baking sheet from the oven and transfer pieces back to a cooling rack. Once cool, serve and enjoy!

Makes about 1 dozen pieces plus 4 end pieces. Store biscotti in a tightly sealed container.

TIPS & THOUGHTS

I specifically prefer to use parchment paper over flouring my baking sheet when it comes to rolling this dough. Flour can cause the almonds to keep from sticking; and after baking the almonds can fall away when dusting the flour off the loaf. If you prefer to roll your dough using flour, it may work better to put the entire measure of almonds in the dough instead.

For a stronger almond flavour, consider replacing the measure of water with additional almond extract.

Try substituting the 1/3 cup/80 milliliters of almonds that go into the dough for dried cranberries. The same amount of dried apple cut into small pieces, other dried fruits, or berries should also produce interesting results. Get creative and experiment! Let me know how it goes.

PAIRINGS

Almond tends to be a neutral flavour that goes well with a variety of hot beverages. I particularly like coupling this with a rich cup of hot chocolate – like something you get around the winter holidays – chocolate/raspberry, chocolate/hazelnut, Dutch chocolate, et cetera.