

Betty's Almond Biscotti--Perfect Christmas Gift!



Uploaded on 12 Dec 2011

In this video, Betty demonstrates how to make Almond Biscotti. This is a cookie-like confection that goes wonderfully with coffee or hot chocolate. It also makes a great gift at Christmastime!

Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
2 eggs, plus one separated egg (Egg white will be used for brushing top of dough.)
1 cup granulated sugar
1 teaspoon vanilla extract
1 tablespoon Amaretto or other almond-flavored liqueur (You may substitute almond extract.)
2 cups coarsely chopped whole almonds
cooking oil spray
sugar for sprinkling tops

In a medium-sized mixing bowl, combine 1 $\frac{3}{4}$ cups all-purpose flour, 1/2 teaspoon baking powder, and 1/2 teaspoon salt. Set aside. In a large mixing bowl, beat 2 eggs, plus 1 egg yolk and 1 cup sugar with an electric mixer, until light and fluffy (about 2 minutes). Beat in 1 teaspoon vanilla extract and 1 tablespoon Amaretto. Stir in dry ingredients and 2 cups coarsely chopped almonds to form a dough. Prepare a 15-inch by 9-inch baking pan by lining it with parchment paper and spraying it with cooking oil spray. Spoon dough into 2 logs on baking pan. Brush each log with egg white and sprinkle with a small amount of sugar. Bake at 325 degrees (F) for 20 minutes, or until logs are golden and beginning to crack. Cool on baking sheet for 40 minutes. Using a serrated knife, slice logs diagonally into 1/2-inch slices. Place slices flat on baking sheet(s) in a single layer. Bake at 200 degrees (F) for 25 minutes. Remove from oven and cool. You may store these in an airtight container for up to 2 weeks. This makes a great gift, when placed in a Christmas tin! I hope you enjoy the recipe! Love, Betty ☐