

Great Authentic Basic Biscotti Recipe

(with great pix)

<http://www.quitecurious.com/best-biscotti-ever/>

Best Biscotti Ever

Makes approx. two dozen cookies

1/2 stick of butter, softened

1 cup sugar

2 eggs

2 tsp baking powder

2 cups flour

1/4 tsp salt

2 teaspoons almond extract

2 tablespoons amaretto liqueur

2 cups of whole almonds

Preheat the oven to 350F. Line a sheet pan with parchment paper and set aside.

Cream the butter and sugar together. Add the eggs, almond extract, amaretto liqueur, baking powder, salt, and flour. Mix everything well until it forms a smooth, sticky batter. Gently fold in the almonds.

Divide the dough into 2 equal portions. Make two long, 3-inch wide, flat rows of dough on the sheet pan, spaced two inches apart.

Bake for 25 minutes, or until the cookie rows turns golden brown.

Remove the sheet pan from the oven. Let the cookie rows cool for about 10 minutes then slice into 1 inch pieces with a sharp knife*. Turn the cookies over so they lay on the side.

Return the cookies back into the oven to dry out any moisture still in the cookies. You can use the residual heat from the first baking, or turn the oven on to a low temperature.

**Tip: Cut on a bias for longer pieces*