

Earl Grey Biscotti

INGREDIENTS:

1 3/4 C all-purpose flour	2 lg eggs
1 t baking powder	1/4 C boiling water
1/4 t salt	2 T Earl Grey Bravo , loose leaf tea
1/2 C sugar	1/3 C slivered almonds (optional)
1/3 C unsalted butter, softened	1/2 t vanilla extract (optional)

INSTRUCTIONS:

1. **PREHEAT YOUR OVEN** to 350°F (175°C). Line a baking sheet with parchment paper.
2. **PREPARE THE TEA:** Place the tea into a small bowl. Add the boiling water and let it steep for a few minutes. Strain but keep the leaves. Set aside to cool.
3. **MIX DRY INGREDIENTS:** In a medium bowl, whisk together the flour, baking powder, and salt.
4. **CREAM BUTTER AND SUGAR:** In a large mixing bowl, beat the sugar and butter until creamy. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, if using.
5. **COMBINE:** Gradually add the flour mixture to the butter mixture, mixing until just combined. Stir in the steeped tea (including the leaves) and almonds.
6. **SHAPE THE DOUGH:** Divide the dough in half. On a lightly floured surface, shape each half into a log about 12 inches long and 2 inches wide. Place the logs on the prepared baking sheet.
7. **FIRST BAKE:** Bake for 20-25 minutes, or until the logs are golden brown and firm to the touch. Remove from the oven and let cool for 10 minutes.
8. **SLICE AND SECOND BAKE:** Using a serrated knife, cut the logs diagonally into 1/2-inch-thick slices. Place the slices cut side down on the baking sheet. Bake for an additional 10-15 minutes, flipping halfway through, just until the biscotti are golden and crisp.
9. **COOL:** Transfer the biscotti to a wire rack to cool completely.

Feel free to customize the recipe by adding dried fruits or dipping the biscotti in melted chocolate for an extra treat. Happy baking!