

# Almond, Hazelnut, And Chestnut Tea Biscotti

## FOR THE BISCOTTI:

1/2 C unsalted butter, softened  
1 C granulated sugar  
3 lg eggs  
1 t vanilla extract  
2 3/4 C all-purpose flour

1 t baking powder  
1/2 t salt  
3 T finely ground [Books](#) tea leaves  
1/2 C sliced almonds  
1/2 C chopped hazelnuts

## PREPARE THE DOUGH:

Preheat your oven to 350°F. Line a baking sheet with parchment paper.  
In a large mixing bowl, cream together the butter and sugar until light and fluffy.  
Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.  
In a separate bowl, whisk together the flour, baking powder, salt, and ground tea leaves.  
Gradually add the dry ingredients to the wet ingredients, mixing until just combined.  
Fold in the sliced almonds and chopped hazelnuts.

## SHAPE AND BAKE THE BISCOTTI:

Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on the prepared baking sheet.  
Bake for 25-30 minutes, or until the logs are golden brown and firm to the touch. Remove from the oven and let cool for 10 minutes.

## SLICE AND SECOND BAKE:

Reduce the oven temperature to 325°F.  
Using a serrated knife, slice 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, or until the biscotti are crisp and golden. Let cool completely on a wire rack.

## PREP AND COOKING TIMES:

Prep Time: 20 minutes  
First Bake Time: 25-30 minutes  
Second Bake Time: 10-15 minutes  
Total Time: 55-65 minutes