



Biscotti

*The first biscotti I ever made were in the early 90's. There had been recipes in the JOURNAL, and then a teacher at school gave me hers. I tried them all - with chocolate, with wedges of orange, with rum. If you use any type of fruit wedge, they become too soft. Rum didn't work, neither did black pepper. I opted for the taste I'd remembered as a child. None of the family made them, but when we went to Ponti, the New Haven, Connecticut importer, we often sat at a small table by a grimy window and had English Tea, dipping them. Nonna had to eat around some of her teeth which were giving her pain. I expect that's why generations of Europeans and Americans dipped any sort of hard cookie or stale bread. The first line of my much used and amended recipe states this: **YOU ALWAYS SCREW UP THE FIRST BATCH BY OVERBAKING. STOP!***

½ hour @ 325 on parchment-lined cookie sheet. Cut quickly, turn and bake 20 more minutes.

Best Taste: Anise(1T) Sherry(1/4 C), Vanilla (1T), Orange Flavor(1/2T), Almond Flavor(1T) Use them all.

2 1/4 C flour - add more if needed to create a stiff dough

½ tsp baking powder, soda and salt

1 stick of unsalted butter - if you use salted, then do not put in any salt above

3 eggs

2 C roasted and chopped almonds - soak in vanilla water ½ hour; spray with Pam and sugar

2 C sugar and add maybe some fake sugar.

Mix eggs, butter, sugar and all flavorings. THEN add the 2 C almonds. Add flour last. Turn out on the counter that has been dusted with flour. Roll and sprinkle with flour until dough is stiff. Divide in half and make two big logs that have been flattened off at the ends. Place on parchment cookie sheet. Bake the first half hour. Remove and immediately cut with spatula or chef's knife. Turn on their sides. Spray with Pam or some oil. Bake the last 20 minutes. Cool on racks. Sprinkle with cinnamon and powdered sugar. They keep forever.