



Almond Biscotti

Biscotti comes from a word that means “twice cooked” to make it suitable for long ocean voyages, and biscotti today is a popular snack bread. The King Arthur recipe was modified to use almond paste.

<https://www.kingarthurfLOUR.com/shop/items/almond-paste>



Ingredients:

- 7 oz almond paste, broken up or grated
- 8 tablespoons (=1 stick) very cold butter, cut in small pieces
- 1 $\frac{3}{4}$ cups King Arthur flour
- $\frac{1}{2}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup sliced almonds
- 4 large egg whites (no larger)
- $\frac{1}{2}$ teaspoon almond extract

Instructions:

1. Preheat oven to 375° F. Line a cookie sheet with parchment. Toast almonds a few minutes, until they smell toasty and are beginning to brown.
2. In a medium bowl, combine almond paste, butter, flour, sugar, baking powder and salt. Mix with a fork or pastry cutter until crumbly. Mix in the nuts until they are evenly distributed throughout the dough.
3. Whisk together egg whites and vanilla until frothy and add to flour mixture. Mix until dough holds together. Transfer to work surface. Roll into three 2” thick logs, about 10” long. Transfer each to a prepared baking sheet, leaving about three inches between them -or- use more than one baking sheet. Using moistened fingers, pat the logs into rectangles, about 10” long x 2 $\frac{1}{2}$ ” x $\frac{3}{4}$ ” thick.
4. Bake 30 – 35 minutes or until golden. Cool cookie sheet on wire rack for 10 minutes. Lower the oven temperature to 300°.
5. Use a serrated knife with a gentle sawing motion to cut into $\frac{3}{4}$ ” diagonal slices.
6. Transfer the slices cut side up to a parchment-lined or ungreased baking sheet. Bake 10 – 12 minutes or until golden. Flip and bake an additional 10 - 12 minutes, or until they’re quite dry and beginning to brown. Remove from the oven, cool completely, and store in an airtight container.
7. Yield: about 3 dozen biscotti.

Submit 6 2 $\frac{1}{2}$ ” biscotti on a white paper plate.