

Almond Anise Biscotti

From my friend Linda T

Adapted slightly from America's Test Kitchen cookbook



- 1 1/4 cups whole almonds, lightly toasted
- 1 3/4 cups all purpose flour
- 2 teaspoons baking powder
- 1 tablespoon anise seed
- 1/4 teaspoon salt
- 2 large eggs
- 1 cup sugar
- 4 tablespoons unsalted butter, melted and cooled
- 1 tablespoon Sambuca
- 1/2 teaspoon vanilla
- vegetable spray
- 1 large egg white, whisked with a little bit of water

Per Serving (excluding unknown items): 130 Calories; 7g Fat (47.7% calories from fat); 3g Protein; 14g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 58mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 30

1. Adjust oven rack to middle position and heat oven to 325°F. Using ruler and pencil, draw two 8x3" rectangles, spaced 4" apart on a piece of parchment paper. Grease baking sheet and place parchment on it.
2. Pulse 1 cup of the almonds in food processor until coarsely chopped, 8-10 pulses; transfer to bowl and set aside. Process remaining 1/4 cup almonds in food processor until finely ground, about 45 seconds. Add flour, baking powder, anise seed and salt, process to combine, about 15 seconds. Transfer flour mixture to second bowl. Process eggs in now empty food processor until lightened in color and almost doubled in volume, about 3 minutes. With processor running, slowly add sugar until thoroughly combined, about 15 seconds. Add melted butter, Sambuca and vanilla and process about 10 seconds. Transfer egg mixture to medium bowl. Sprinkle half of the flour mixture over egg mixture and using spatula, gently fold until just combined. Add remaining flour mixture and chopped almonds and gently fold until just combined.
3. Divide batter in half. Using floured hands, form each half into 8x3" rectangles, using lines on parchment as a guide. Spray each loaf lightly with oil spray. Using rubber spatula lightly coated with oil spray, smooth tops and sides of rectangles. Gently brush tops of loaves with egg white wash.
4. Bake loaves until golden and just beginning to crack on top, 25-30 minutes, rotating pan halfway through.
5. Let loaves cool on baking sheet for 30 minutes. Transfer loaves to a cutting board. Using a serrated knife, slice each loaf on slight bias into 1/2" thick slices. Lay slices, cut side down about 1/4" apart on wire rack set in rimmed baking sheet. Bake until crisp and golden brown on both sides, about 35 minutes. flipping slices halfway through baking. Let cool completely before serving. Biscotti can be stored in airtight container for up to a month.