

Lemon Anise Biscotti

Cook's Illustrated



- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon table salt
- 4 tablespoons unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1 tablespoon anise seed
- 1/4 teaspoon vanilla extract
- 1 tablespoon grated lemon zest

Per Serving (excluding unknown items): 57 Calories; 1g Fat (23.2% calories from fat); 1g Protein; 10g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 27mg Sodium; 5g Total Sugars; trace Vitamin D; 12mg Calcium; trace Iron; 13mg Potassium; 24mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 40

1. Sift first three ingredients together in a small bowl.
2. Whisk butter and sugar together in a large bowl to a light lemon color; add eggs, one at a time, mixing well before adding the next egg. Add vanilla extract and lemon zest. Sift dry ingredients over egg mixture, then fold in until dough is just combined.
3. Adjust oven rack to middle position and heat oven to 350°F. Halve dough and turn each portion onto an oiled cookie sheet covered with parchment. Using floured hands, quickly stretch each portion of dough into a rough 13-by-2-inch log, placing them about 3 inches apart on the cookie sheet. Pat each dough shape to smooth it. Bake, turning pan once, until loaves are golden and just beginning to crack on top, about 35 minutes.
4. Cool the loaves for 10 minutes; lower oven temperature to 325°F. Cut each loaf diagonally into 3/8-inch slices with a serrated knife. Lay the slices about 1/2-inch apart on the cookie sheet, cut side up, and return them to the oven. Bake, turning over each cookie halfway through baking, until crisp and golden brown on both sides, about 15 minutes. Transfer biscotti to wire rack and cool completely. Biscotti can be stored in an airtight container for at least 1 month. Or freeze up to 2-3 months.