

Tuscan Biscotti - from Stanley Tucci

Makes 36 Servings

Yield: 36 cookies

Author: Gianni, Stanley Tucci's friend, recipe from The Tucci Cookbook.



3 1/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
1/2 cup butter softened
1 1/4 cups sugar
2 large eggs

2 large egg yolks
1/4 cup honey
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1/4 teaspoon anise extract
1 cup raw whole almonds

1. In medium bowl mix flour, baking powder and salt. Set aside.
2. In a large bowl with electric mixer on high, cream butter and sugar until light and fluffy, about 5 minutes. Add whole eggs and yolks, one at a time, beating after each addition. Beat in honey. Add extracts and mix well. Reduce speed to low and gradually beat in dry ingredients. Stir in almonds, mixing until they're dispersed.
3. Turn dough out onto a sheet of plastic wrap. Form dough into a ball, flatten slightly. Wrap and refrigerate until firm, about 30 minutes.
4. Preheat oven to 350°F. Grease 2 baking sheets or line with parchment.
5. Remove dough and divide in half. On lightly floured work surface, roll half of dough into a baguette-shaped log about 2" wide by 13 inches long and transfer to one of prepared baking sheets. Repeat with other half of dough and transfer to other baking sheet. Bake until firm and golden, about 30 minutes. Remove from oven and allow to cool for 15 minutes.
6. Reduce oven temp to 250°F.
7. Transfer cooled logs to cutting board. Using a serrated knife, slice each log on the bias at 1/2" intervals. Place slices on baking sheet, cut side down. Bake until dry and lightly browned, about 10 minutes on each side. Transfer to wire rack and allow to cool completely. Store in airtight container for up to a week. Freeze for longer storage.