

Lemon Biscotti

Category: Baking

Servings: 6

Rating: 10

Source: Lyn King and Stephanie Jaworski

Description:

Makes about 15-20 cookies. Store airtight at room temperature for 1 week or freeze for a month.

Ingredients:

1almonds	1/2 cup
1sugar	1 cup
1butter	1/2 cup, room temperature
1egg	3 large, reserving the white from one
1lemon juice	1/4 cup
1lemon zest	1 tablespoon
1vanilla	1 teaspoon
1almond extract	1/2 teaspoon
1all-purpose flour	2 1/4 cups
1baking powder	1 teaspoon
1salt	1/2 teaspoon
1egg white	one, beaten for the glaze

Instructions:

Line a heavy large baking sheet with parchment paper and preheat the oven to 350° F. Toast the almonds for 8-10 minutes, cool, and chop very coarsely.

Beat sugar and butter in a large bowl until it is light and then add the eggs, one at a time, beating well after each addition. Beat in the juice, zest, and extracts. Mix the flour and the other dry ingredients in a medium bowl and then add them to the dough.

Turn the dough out onto heavily floured surface and divide it in half. Shape each dough half into an 11" long log and place it on the baking sheet, spacing 4" apart. Flatten each log to a width of 1 3/4" and brush with beaten egg white.

Bake until pale golden, about 30 minutes. Transfer to a bread rack and cool.

Cut each log crosswise on diagonal into 1/2" thick slices. Bake on the baking sheet until golden, turning once, about 20 minutes.

Transfer cookies to racks and cool.