

Cathy's Biscotti's Basic Biscotti Recipe



Here's what you'll need:

- 1/2 cup unsalted butter, softened
- 1 1/2 cups white sugar
- 2 whole eggs
- 1 tsp. vanilla or almond extract
- 3 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt

**1 cup nuts- you can use almonds, hazelnuts, pistachios, walnuts. You can also add zest of 1/2 an orange and/or 1 cup of mini chocolate chips...whatever flavors you like.

Pre heat oven to 350. Line a baking sheet with parchment paper.

In a bowl, stir together flour, baking soda and salt. Set aside.

In a large bowl, beat the butter and sugar until combined. Beat in the eggs, one at a time. Add flavoring- vanilla, almond, zest. Mix to combine. Add nuts and/or chocolate chips, if using, to flour mixture and combine. Add the flour mixture to the creamed mixture on LOW speed.

Transfer the dough to a floured surface and knead just until dough comes together. Divide the dough in half and form into 2 logs. Roll each log 9" long. Flatten the logs to 3" width.

Bake until the loaves are firm on top when pressed, about 30-35 minutes. Remove from the oven.

**Reduce the oven temperature to 300. When the baking sheet is cool to the touch, transfer the biscotti to a cutting board. Using a serrated knife, cut the biscotti into 1/2 inch slices. Arrange the slices on a baking sheet. Return to the oven and bake until golden and toasty, about 25-30 minutes. Transfer to a rack and let cool completely.

Buon Appetito!