



## Almond Vanilla Biscotti - Twice baked - Twice as Yummy too

Yield: 36 Cookies

This is a 75-minutes commitment.

### Here is what you need:

2 cups all-purpose flour  
1 ½ teaspoon baking powder  
¾ teaspoon salt  
6 tablespoons unsalted butter at room temperature  
⅔ cup granulated sugar  
1 1/2 teaspoon almond extract  
1 teaspoon vanilla extract  
2 large eggs at room temperature  
2 tablespoons coarse sugar

### Here is how you do it:

Preheat the oven to 350 degrees. Line with parchment or grease a large cookie sheet, set aside.

In a medium-sized bowl, combine flour, baking powder, and salt.

In a large bowl, add butter, sugar, and extract. Mix well with a rubber spatula. Add eggs one at a time and stir to combine. Slowly pour in flour using the spatula until a dough forms.

Divide dough in two portions. Using your hands shape into a log about 9 inches long, 2 inches wide. Wet hands slightly and shape to smooth dough. Sprinkle coarse sugar on top.

Place into the center rack in the oven and bake for 25 minutes. Remove from the oven and let it cool slightly.

Transfer biscotti logs onto a cutting board. Using a serrated knife, slice into 18 - ½ inch slices.

Place the cut side up back onto the cookie sheet. Bake for 15 minutes, turn and bake the opposite side for an additional 15 minutes. Remove toasted cookies from the oven and cool on a pan for 1 hour or until cool enough to handle.

Cool to room temperature before storing in an airtight container.