

Title: Orange and Almond Biscotti

Chef: Bryan

Ingredients

<input type="checkbox"/> 1.5 cups whole raw almonds	<input type="checkbox"/> 320 g all-purpose flour
<input type="checkbox"/> 1.5 tsp baking powder	<input type="checkbox"/> Pinch of salt
<input type="checkbox"/> 0.5 cup granulated sugar	<input type="checkbox"/> 0.75 cup brown sugar
<input type="checkbox"/> 3 large eggs (room temp)	<input type="checkbox"/> 0.5 cup olive oil (not EVOO)
<input type="checkbox"/> 2 Tbsp almond extract	<input type="checkbox"/> 1 tsp vanilla extract
<input type="checkbox"/> Zest of 3–4 oranges	<input type="checkbox"/>

Steps

1. Make a cup of coffee and put on some music.
 2. Preheat oven to 325°F; place rack in center.
 3. Line a baking sheet with parchment.
 4. Spread almonds on a sheet and toast ~12 minutes, tossing halfway; do not let them burn.
 5. In a medium bowl, whisk flour, baking powder, and salt.
 6. In a large bowl, whisk eggs; add olive oil, sugars, extracts, and zest.
 7. Remove almonds from oven; coarsely chop.
 8. Mix wet and dry gently—do not overmix.
 9. Fold in chopped almonds once they have cooled.
 10. Scoop dough onto the parchment-lined sheet into two adjacent logs.
 11. With damp fingers, shape logs (slightly thicker logs hold shape better).
 12. Bake ~30 minutes, until golden and firm.
 13. Clean up while you wait—love yourself.
 14. Cool 10 minutes; slice into 1/2-inch pieces with a serrated knife.
 15. Return slices to oven 15–20 minutes, flipping halfway; bake longer for crispier biscotti.
 16. Transfer to wire rack to cool.
 17. Optional: dip in chocolate (does not travel as well).
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Notes

Bryan's favorite Christmas cookie. Delicious, forgiving, and produces excellent scraps while making it.

Time: ~2 hours. Makes about 3 dozen.