

Almond-Apricot Biscotti

Ingredients:

- 2 $\frac{3}{4}$ Cups of All-Purpose Flower (sifted)
- 1 $\frac{1}{2}$ Cups of Granulated Sugar
- $\frac{1}{2}$ Cup of (Chilled) Unsalted Butter; cut into pieces
- 2 $\frac{1}{2}$ teaspoons of Baking Powder
- 1 teaspoon of Salt
- 1 teaspoon of Ground Ginger
- 3 $\frac{1}{2}$ Cups of imported White Chocolate (cut into pieces)
- 3 $\frac{1}{2}$ Cups of whole Almond (toasted then slightly chopped)
- 2 Large Eggs
- $\frac{1}{4}$ Cup of Apricot flavored Brandy; plus 1 Tablespoon
- 2 teaspoons of Almond Extract
- 6 oz. of Dried Apricots

Directions:

Note: A large food processor will work best, but can be done in a smaller one.

1. Line a 18x12x1 inch baking sheet with foil.
2. Butter and flour the foil.
3. In a food processor, add the first 6 ingredients and process until a fine meal has formed.
4. Add in the white chocolate and process until the chocolate is finely chopped.
5. Add in the toasted almonds and pulse 6 to 8 times to coarsely chop them.
6. In a large bowl, beat the eggs, brandy and the almond extract until blended.
7. Add in the flour mixture and the apricots and stir until a moist dough forms.
8. Drop dough by the spoonful into 3 12-inch-long strips on the prepared baking sheet, spacing them evenly.
9. Moisten your fingertips and form each strip into a 2 inch wide log.
10. Refrigerate the dough until it is firm, approx. 30 minutes.
11. In the oven, position a rack in the center and pre-heat to 350 degrees.
12. Bake the dough for approx. 30 minutes or until golden brown.
13. Transfer the baking sheet to a wire rack to cool completely.
14. Reduce the heat in the oven to 300 degrees.
15. Cut the cooled dough from the sides of the pan, if necessary.
16. Transfer the strips of dough to a work surface. Use a large sharp knife to cut each log crosswise into $\frac{3}{4}$ inch wide slices.
17. Place half the slices, cut side down on an ungreased baking sheet.
18. Bake for 10 minutes.

19. Gently turn the slices over and bake for another 10 minutes.
20. Transfer the slices to a wire rack to cool completely.
21. Repeat the process with the remaining slices. Biscotti can be prepared up to 2 weeks ahead. Store at room temperature in an air-tight container.