

Desserts/Almond Lemon Biscotti!

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- and form log shapes. Place logs on an oiled cookie sheet and bake until a cake tester inserted in the middle comes out clean, 35-45 mins.
- Remove from oven and let cool slightly. Cut into 1/2" slices. Return slices to cookie sheet, reduce temperature to 300F and bake until crisp, 15-25 minutes longer. Turn oven off and leave cookies in the oven, with door ajar, another 15 minutes.
 - Ends may be dipped in melted milk chocolate or semisweet chocolate after baking.
 - Note: These can be prepared 2 weeks in advanced and stored in an airtight container or plastic bags, or they may be frozen for as long as 6 months. Thaw in the refrigerator 2 days, or at room temperature for a few hours.

\$Id: almond_lemon_biscotti,v 1.1 2006/07/25 22:26:37 jen Exp \$

From our kitchen to yours

- .. Recipe from Jen's dad, untested..
- A. 3/4 to 1 c. granulated sugar
4 c. all-purpose flour
Grated nutmeg to taste
1/2 tsp. salt
1 tsp. baking soda
B. 4 lg eggs
1 tsp. vanilla extract
1/4 c. fresh lemon juice
C. 1 1/2 c. almonds, toasted and chopped
Grated zest of 3 lemons (thin colored part of peel)
D. 1/2 c. flour
- Preheat oven to 375F.
 - Combine (A) in food processor fitted with metal blade, or in electric mixer. Process, adding (B) until mixture forms a dough. Add later if mixture is too dry and crumbly.
 - Dust work area with (D) and lightly flour your hands. Divide the dough into thirds or fourths
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