

Desserts/Almond Lemon Biscotti

Servings: 24

\$id: almond_lemmon_biscotti_v.1.3 2019/08/24 14:26:25 deaven Exp \$

From the kitchen of David and Jennifer Deaven

- destroyed.
3. Dust work area with (D) and lightly flour your hands. Divide the dough into thirds or fourths 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.
4. 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.
5. Ends may be dipped in melted milk chocolate or semisweet chocolate after baking.
6. 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.

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- . Recipe from Jen's dad, untested..
- A: 3/4C granulated sugar
4C all-purpose flour
Gated nutmeg to taste
1/2t salt
1t baking soda
B: 4 eggs
1t vanilla extract
1/4C lemon juice
C: 1 1/2C almonds, toasted and chopped
Gated zest of 3 lemons
D: 1/2C flour
0: Preheat oven to 375F.
1. 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.
 2. Add (C). Process, pulsing off and on, so texture is not

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