

Biscotti De Prato

Ingredients

3 eggs
2 tsp anise extract
3/4 cup sugar
1 1/2 cup flour
1/4 cup cornstarch
1/2 tsp baking powder
Dash of salt
1 cup whole unblanched almonds
2 cups all purpose flour
1/2 cup sugar
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
3 eggs, lightly beaten
1 tsp vanilla extract
1 tsp lemon zest
1 egg white, lightly beaten

Directions

On a baking sheet, toast almonds at 350F for 10 minutes. In a food processor, chop 1/3 of the almonds fine. Chop the remaining almonds more coarsely. Combine flour, sugar, baking powder and soda, and salt in a mixing bowl. Make an indent in the center, and add eggs (the whole ones), vanilla and zest. Gradually blend in with the flour, until dough is fully mixed and stiff. Let sit for 5 minutes, then knead for 3 minutes mixing in the almonds (both fine and coarse). Divide dough into thirds, and roll each into a 10" roll. Place on a greased cookie sheet. Flatten each slightly and brush the tops with the egg white. Bake at 350F for 20-25 minutes. Remove from the oven and let cool slightly. Move rolls to a cutting surface, and slice into 1 1/2" slices. Place slices back on cookie sheet, and bake for another 15 minutes