

Classic Almond Biscotti

4 tablespoons cold unsalted butter, cut into 4 pieces

$\frac{3}{4}$ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1 teaspoon almond extract

2 cups all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

Turbinado or coarse sugar (optional)

Instructions

- Line a baking sheet with parchment paper.
- Using an electric mixer, beat the butter and sugar together in a small bowl until creamy.
- Add the eggs, vanilla, and almond extracts. Mix until well combined.
- In a mixing bowl, whisk together all-purpose flour, baking powder, and salt.
- Add egg mixture to the mixing bowl and mix on low speed until combined.
- Chill dough for about 30 minutes.
- Preheat oven to 350 degrees.
- Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into an 8" long log.
- Place both logs on the prepared baking sheet. Use your hands to flatten the logs until they are about $\frac{3}{4}$ -inch thick.
- Sprinkle with turbinado/coarse sugar, if desired.
- Remove dough from refrigerator and bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.
- Allow logs to cool on baking sheet for about 30 minutes.
- Using a sharp knife, cut the logs diagonally into biscotti shapes. Be sure to press down with the knife. Do not use a sawing motion.
- Place each biscotti, cut side up, back on the baking sheet. Bake for an additional 12-15 minutes. The centers of the cookies will be slightly soft and will crisp as they cool.
- Biscotti can be kept in an airtight container, at room temperature, for about 3 weeks or in the freezer for about 3 months.

Chocolate/Chocolate Chip Biscotti

4 tablespoons cold unsalted butter cut into 4 pieces

$\frac{3}{4}$ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

$\frac{1}{2}$ cup unsweetened cocoa powder

$1\frac{3}{4}$ cups all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 cup chocolate chips

$\frac{1}{2}$ cup chopped almonds (optional)

Instructions

- Line a baking sheet with parchment paper.
- Using an electric mixer, beat the butter and sugar together in a small bowl until creamy.
- Add the eggs and vanilla extract. Mix until well combined.
- In a mixing bowl, whisk together the cocoa powder, all-purpose flour, baking powder, and salt.
- Add the egg mixture to the mixing bowl and mix on low speed until combined.
- Mix in the chocolate chips (and nuts, if using).
- Chill dough for about 30 minutes.
- Preheat oven to 350 degrees.
- Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into an 8" long log.
- Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about $\frac{3}{4}$ -inch thick.
- Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.
- Allow logs to cool on baking sheet for about 30 minutes.
- Using a sharp knife, cut the logs diagonally into biscotti shapes. Be sure to press down with the knife. Do not use a sawing motion.

- Place each biscotti, cut side up, back on the baking sheet. Bake for an additional 12-15 minutes. The centers of the cookies will be slightly soft and will crisp as they cool.
- Biscotti can be kept in an airtight container, at room temperature, for about 3 weeks or in the freezer for about 3 months.

Cranberry Orange Biscotti

4 tablespoons cold unsalted butter cut into 4 pieces

$\frac{3}{4}$ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1 Tbsp. dried orange zest or fresh zest of 1 orange

2 cups all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 cup dried cranberries

Turbinado or coarse sugar (optional)

Instructions

- Line a baking sheet with parchment paper.
- Using an electric mixer, beat the butter and sugar together in a small bowl until creamy.
- Add eggs, vanilla extract, and orange zest. Mix until well combined.
- In a mixing bowl, whisk together all-purpose flour, baking powder, and salt.
- Add the egg mixture to the mixing bowl and mix on low speed until combined.
- Using a rubber spatula, mix in the dried cranberries.
- Chill dough for about 30 minutes.
- Preheat oven to 350 degrees.
- Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into an 8" long log.
- Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about $\frac{3}{4}$ -inch thick.
- Sprinkle with turbinado/coarse sugar, if desired.
- Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.

- Allow logs to cool on baking sheet for about 30 minutes.
- Using a sharp knife, cut the logs diagonally into biscotti shapes. Be sure to press down with the knife. Do not use a sawing motion.
- Place each biscotti, cut side up, back on the baking sheet. Bake for an additional 12-15 minutes. The centers of the cookies will be slightly soft and will crisp as they cool.
- Biscotti can be kept in an airtight container, at room temperature, for about 3 weeks or in the freezer for about 3 months.

These biscotti make lovely and thoughtful holiday gifts and are so easy to make!