



Almond Anise Biscotti

Traditional Italian style biscotti are an elegant treat for all those big kids you know.

Ingredients

FOR THE BISCOTTI

- 2 TBSP butter, softened
- ½ cup sugar
- 1 to 2 tsp anise extract, depending on taste
- 1 tsp almond extract
- 1 egg plus 1 egg white
- 1¼ cup + 2 TBSP [Pamela's Baking & Pancake Mix](#) (262 gr.)
- ¾ cup sliced almonds

FOR THE CHOCOLATE DIP AND DRIZZLE (optional)

- 8 oz. dark chocolate

Directions

TO MAKE THE BISCOTTI:

Preheat oven to 300°. In the bowl of a stand mixer, combine butter and sugar and mix until light and fluffy, about a minute. Add extracts, mix well, and then add eggs, mixing well. Gradually add the Baking & Pancake Mix until completely combined. Finally, add almonds and mix well again.

Divide dough in half. Form two logs about 2" x 12" on parchment sprayed with non-stick spray. The dough will be sticky; use two rubber spatulas or your wet fingers to help form the dough.

Bake in the top third of the preheated oven for 25 minutes. Remove biscotti from the oven and let cool on the cookie sheet on a wire rack, 10 to 15 minutes, until almost cool. Reduce heat in oven to 275°.

With a sharp knife, run blade under the whole cookie to loosen from parchment. Carefully cut ¾" slices. Place the biscotti slices on a parchment-lined cookie sheet on their sides. Bake 10 minutes, remove from oven and carefully turn over. Bake another 10 to 12 minutes until cookies feel crisp. Allow to cool completely on cookie sheet.

TO MAKE THE CHOCOLATE DIP AND DRIZZLE:

Melt dark chocolate in double boiler, in the microwave, or in a chocolate pot. Enrobe the bottoms of the cookies by dipping them in the chocolate, wiping any extra chocolate off and back into the pot. Place the cookies on a wire rack with the chocolate bottoms up until they are set.

Turn cookies over, with chocolate bottom sides set on a wire rack over parchment paper. Drizzle with remaining melted chocolate across the tops of the cookies with a pastry bag or spoon.

Allow to set up completely before serving.

These cookies keep quite well in an airtight tin or cookie jar.

Chef's Note: Because these cookies cook long and three times, it is best to use an insulated cookie sheet if you have one to prevent them from browning too much.

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