



Anise Biscotti

A crunchy biscotti with a hint of anise — perfect for coffee or tea. Made with our [All-Purpose Flour Artisan Blend](#).

Yield: Two dozen 3-inch cookies

Ingredients

- ¼ cup butter, melted
- ¾ cup sugar
- 1 tsp anise extract
- 1 tsp almond extract
- 2 eggs
- 1 ½ cup [Pamela's Artisan Flour Blend](#)
- ½ tsp salt
- 1 tsp baking powder
- ¾ cup sliced almonds

Directions

Preheat oven to 300°.

In the bowl of a stand mixer combine butter and sugar, and mix until light and fluffy, about 2 minutes. Add extracts, mix well, and eggs, one at a time, mixing well after each. In a separate medium bowl whisk together the Artisan Flour Blend, salt and baking powder. Add gradually and mix until completely combined. Add almonds and mix well again.

Divide dough in half. Form two logs about 2 x 12" on parchment paper 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 oven for 35 minutes. Remove biscotti from the oven and let it cool on the cookie sheet on a wire rack, 10 to 15 minutes.

Turn oven to 275°. With a serrated knife, carefully cut ¾" diagonal slices. Place slices back on a parchment lined cookie sheet on their sides. Bake 8 minutes, remove from oven and carefully turn over, then bake another 4 minutes. Allow to cool completely on cookie sheet.

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