



Barb's Traditional Almond Biscotti

1 ½ cups blanched almonds
½ cup hazelnuts
4 cups flour
2 tspn baking powder
1 tspn cinnamon
5 eggs
1 (½ cup) stick unsalted butter - melted & cooled
2 cups sugar
1 ½ tspn lemon zest

Directions

1. Brown almonds and grind half, coarsely chopped half as well as hazelnuts
 2. Preheat oven to 350°. Grease one large baking sheet
 3. In medium bowl sift flour, baking powder, cinnamon and all nuts
 4. In a 2nd bowl whisk eggs till frothy, stir in butter, sugar and lemon zest till just combined
 5. Combine flour nut mixture with 2nd bowl ingredients until well blended
 6. Form mixture into 2 logs to fit on baking sheet with inches between
 7. Bake 25 minutes or until firm
 8. Let cool slightly and slice into biscotti, return to pan and bake till crisp and brown, 20 minutes
- Bake more for harder crunch, less for less
 - Omit hazelnuts if preferred
 - Chocolate biscotti substitute 1 cup flour for 1 cup cocoa