

# Anisette Biscotti

Yield: 1 serve | Prep: 15 min | Cook: 1 hr

## Ingredients

- 250 g all purpose flour
- 157 g granulated sugar
- ½ tsp baking soda
- ¼ tsp salt
- 1 tbsp Anise seeds
- 2 eggs
- 1 tbsp lemon juice
- ¼ tsp Anise extract
- ¼ tsp almond extract

## Notes

You can substitute the anise seeds and anise extract if you wish to make almond biscotti. Simply increase the almond extract to 3/4 tsp and add a handful of slivered almonds that you have crushed by hand.



## Instructions

1. Whisk all dry ingredients together to make sure they are well blended.
2. Whisk eggs and extracts until well blended and then add to the dry ingredients.
3. Using a stand mixer with dough hook (or by hand with a wooden spoon), mix just until all dry ingredients are hydrated. If humidity is low and the mix won't come together, add water 1 tsp. at a time until mix comes together. Dough WILL be slightly sticky.
4. Lightly flour board or countertop. Divide the dough in half and roll each half into a log approximately 10" long.
5. Place both logs on a parchment lined baking sheet. Leave 4-5 inches between the logs as they will slightly spread during baking.
6. Place into a 350°F pre-heated oven and bake for 25-30 minutes watching that the tops do not start to get brown. Outside should have a crust.
7. Remove from oven and allow to cool for about 5-10 minutes. Gently move each log to a cutting board (be careful as they are still delicate and can break). Using a SERRATED knife, cut diagonally into 1/2" biscuits.
8. Transfer the biscuits onto a baking sheet fitted with a wire rack so that they are about 1/4 - 1/2" apart and standing up for air flow. Return the cut biscuits to the oven and bake for another 10-15 minutes. Remove and allow to cool completely. This will allow them to dry out and get very crispy.