



INGREDIENTS

WET INGREDIENTS

- 2 large eggs
- 1/2 cup of granulated sugar
- 1 TBSP of vanilla bean extract
- 5 TBSP of canola oil

DRY INGREDIENTS

- 2 ¾ cups of sifted AP flour
- 1 TBSP of Italian Levito or 1 TBSP of baking powder
- Generous pinch of kosher salt

OTHER

- Egg wash = 1 egg yolk + 1 ½ TBSP of cream
- ¼ cup of vanilla sugar

For best results, all your ingredients need to be at room temperature.

ONE BAKE VANILLA BISCOTTI

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle.
2. In the bowl, beat together the eggs and sugar until the mixture turns pale yellow (3-4 min.).
3. Pour in the vanilla and canola oil. Continue mixing for 2 minutes.
4. In a large bowl stir together the flour, Levito and salt. Mix well.
5. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time.
6. When the dough collects around the paddle, the dough is ready.
7. Divide the dough and form into logs 340 grams in weight.
8. Plastic wrap each portion and refrigerate for a minimum of 1/2 hour.
9. Preheat the oven to 320 DF.
10. Prepare a baking tray lined with parchment paper.
11. Place the two logs on the baking tray. Press down with your fingers to stretch the logs.
12. Egg wash the top of each log. Sprinkle the logs with the vanilla sugar.
13. Bake for 20-25 minutes.
14. Allow the log to cool for 20 minutes. Cut the log into 1/2" biscotti.
15. Serve an enjoy.

ENJOY THE ONE BAKE VANILLA BISCOTTI