



INGREDIENTS

WET INGREDIENTS

3/4 cup of granulated sugar

Zest of 2 lemons

1/3 cup of melted & cooled butter

2 TSP of vanilla bean extract

2 large eggs

DRY INGREDIENTS

1 3/4 cups of sifted AP flour

2 TSP of baking powder

Pinch of kosher salt

¾ cup of roasted & chopped almonds

OTHER

Egg wash = 1 egg yolk + 1.5 TBSP of cream

For best results your ingredients need to be at room temperature



ALMOND LEMON BISCOTTI

By Caterina Romano's Kitchen

DIRECTIONS

1. Use a stand mixer with a paddle attachment.
2. In the bowl, add the sugar & lemon zest and beat for about 2-3 minutes until the sugar breaks and the lemon zest infuses with the sugar.
3. Add the butter & vanilla. Continue mixing until well combined.
4. Add the eggs one at a time.
5. Do a scrape down and set aside.
6. Preheat the oven to 350 DF.
7. For the dry ingredients combine the flour with the baking powder, salt and almonds. Whisk to combine all the ingredients.
8. Keep the mixer on stir, combine the dry to the wet one tablespoon at a time.
9. Prepare a baking tray lined with parchment paper.
10. Using two spoons form a 4" wide log on the parchment paper.
11. Brush the top of the biscotti log with an egg wash.
12. Bake in the oven for 22-24 minutes.
13. Allow the biscotti logs to cool for 20 minutes.
14. Slice up the biscotti 1/2" in size. Place the on the baking tray.
15. Drop the temperature of the oven to 300 DF.
16. Bake for 20 minutes.
17. Enjoy with a coffee or tea.