



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 2 cups of granulated sugar
- 5 Large eggs
- 1 TSP of vanilla bean extract
- 1 cup of full fat milk

DRY INGREDIENTS

- 5 cups of sifted AP flour
- 5 TBSP of baking powder
- 1 ½ cups of toasted walnuts

OTHER

For best results your ingredients need to be at room temperature



ITALIAN WALNUT BISCOTTI

By Caterina Romano's Kitchen

DIRECTIONS

1. Use a stand mixer with a paddle attachment. In the bowl, add & beat the butter & sugar for about 3-5 minutes.
2. Add the eggs one at a time along with the vanilla and allow to mix for 5 minutes.
3. Stop the mixer and do a scrape down.
4. Stream in the milk and set aside.
5. For the dry ingredients combine the flour with the baking powder. Whisk to combine.
6. Set the oven to 350 DF, toast the walnuts for about 8 minutes. Allow them to cool and then using a mallet break the walnuts into small morsels (do not pulverize them).
7. Add the walnuts to flour mixture and mix.
8. Preheat the oven to 350 DF.
9. With the mixer on stir, combine the dry to the wet one tablespoon at a time.
10. Stop the mixer and do a scrape down.
11. Line your baking tray with parchment paper.
12. Using two spoons, form two biscotti log, 6" wide.
13. Bake in the oven for 30 minutes.
14. Allow the biscotti logs to cool for 25 minutes.
15. Lower the oven temperature to 300 DF.
16. Using a serrated knife cut the biscotti at approximately 1/2" thick. Place back on the baking tray.
17. Bake the biscotti again for 12-15 minutes.
18. Enjoy with a coffee or tea.