



Iannarone Pignoli Biscotti

2 eggs

3/4 cup granulated sugar

1/4 teaspoon grated lemon peel

1 cup 1 Tablespoon all purpose flour

2 Tablespoons pine nuts

2 Tablespoons confectioners' sugar

Preheat oven to 375 degrees F. Place silicone mats on insulated cookie sheets.

In a double boiler, whisk eggs and sugar; cook until lukewarm, stir frequently.

Remove from heat; place in mixing bowl; whisk until foaming; cool.

Slowly mix in lemon peel and flour until soft dough forms.

Using small cookie scooper, drop dough by teaspoonfuls on silicone mat lined insulated nonstick cookie sheets about 1-1/2 inches apart. Sprinkle with pine nuts and confectioners' sugar. Let rest ten minutes before baking.

Bake in preheated 375 degree F. oven for 15 minutes. Do not overbake.

Yield: about 35 cookies

Inspired Family Recipe: Shared by Steve and Stacy Iannarone

About this Recipe: The round biscotti cookies surprise you with their crisp crust, chewy texture, and sweet pine nut sugared top. It's the perfect companion for hot coffee or that glass of Italian wine.

Personal Note from Steve Iannarone

The two recipes were the cookies that my Great Aunts, Connie Bravaco & Grace Cillis used to make for us in NJ and ship them to us for the holidays each year. They learned to make these recipes from their mother Rose Iannarone when they were little girls. I was always excited to see the big boxes arrive from UPS and more excited to help open them knowing what was inside. One of my fondest childhood memories is having these special cookies each year...and now sharing the recipes with others.