



True-Love Biscotti

Rich Italian vanilla flavored cookies are gifts from the heart

- 1 egg white
- 1 teaspoon water
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 Tablespoons unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1-1/2 teaspoons vanilla extract
- 1 vanilla bean, seeds scraped
- 1/8 cup mini semi-sweet or dark chocolate chips, optional
- 1/4 cup white sanding or decorating sugar

Vanilla Bean Glaze:

For Thick Glaze: from original recipe

2 cups confectioners' sugar; 4 Tablespoons evaporated milk; 2 teaspoons vanilla extract; 1 vanilla bean, seeds scraped

For Thinner Glaze: - Prepare only half of the recipe

1 cup confectioners' sugar; 2 to 4 Tablespoon light cream or as needed, 1 teaspoon vanilla, vanilla bean seeds if desired; sprinkling white sanding sugar for garnish

Preheat oven to 350 degrees F. Line baking sheets with parchment paper or silicone mats

In small bowl, lightly whisk egg white and 1 teaspoon water until foamy. set aside.

In medium bowl, whisk together flour, baking powder, and salt; set aside.

In mixing bowl, cream butter and granulated sugar; beat at medium speed for 2 minutes until light and fluffy. Add 2 eggs, vanilla extract, and scraped vanilla bean seeds. At low speed, mix in reserved dry ingredients to form dough. Add mini chocolate chips if desired.

Divide dough in half. On prepared baking sheet, shape each piece into log about 10 inches long by 1-1/2 inches diameter. Place logs about 3 inches apart on the baking sheet. Brush logs with reserved egg white mixture; sprinkle with sanding sugar.

Bake in preheated oven about 35 minutes or until edges are light brown and the tops are firm. Remove from oven; place log loaves on wire rack; let cool slightly for about 25 minutes.

Using serrated knife, cut each log into 18 slices about half an inch thick. Arrange the slices, cut side down on baking sheet; bake 10 to 12 minutes until biscotti are golden brown and completely dry. Transfer the biscotti to wire rack; cool completely.

Prepare Vanilla Bean Glaze:

In mixing bowl, mix together confectioners' sugar and evaporated milk or light cream until smooth; then add vanilla extract and scraped vanilla bean seeds. Mix until smooth and vanilla bean seeds are fully incorporated. Add enough evaporated milk or cream to form desired consistency.

Dip one third of each biscotti in the glaze; set down on parchment paper to dry; lightly sprinkle with sanding sugar for some extra sparkle. Let dry about

2 hours. Then store biscotti at room temperature in airtight container, divide layers with waxed paper so the cookies don't stick together.

Yield: About 3 dozen cookies

Recipe Inspired by:

Debi Catenacci in *Divine Biscotti* from her self-published recipe book available from Amazon.

Cook's Note: I added mini chocolate chips, which reminded me of little chocolate kisses, and since vanilla beans are so expensive, I used one vanilla bean, dividing the seeds between the dough and glaze. To reduce the sugar, use the thinner glaze to drizzle over cooled cookies and sprinkle with a touch of sanding sugar.

About the Recipe: The Italian inspired crisp cookie is filled with vanilla flavor and glistens with sparkling sugar. It's perfect to serve with those special frosty desserts or with glasses of sparkling wine.