



CRUNCHY BISCOTTI – ITALIAN

1 cup granulated sugar
1/2 cup unsalted butter; melted
2 Tablespoons anise seed
1/2 Tablespoon anise extract
3 Tablespoons brandy or water
1 cup almonds, walnuts, or hazelnuts; very coarse chopped
3 eggs
2-1/2 cups all purpose flour
1/2 Tablespoon baking powder

Line 2 cookie sheets with parchment paper or grease pans.

In a mixing bowl, combine sugar with butter, anise seed, anise extract and bourbon. Mix in the nuts. Beat in eggs.

In a medium sized bowl, sift the flour with the baking powder; stir into the sugar mixture, blend thoroughly. Chill in the refrigerator for several hours.

On a lightly floured board, shape dough with hands to form 4 flat loaves that are about 1/2 in thick, 2 inches wide on the width of 2 cookie sheets, placing about 2 loaves parallel

and well apart on each greased cookie sheet. Bake in 375 F degree oven for about 20 minutes or until lightly toasted.

Remove from oven; and let loaves cool on pan until you can touch them; then cut in diagonal slices that are about ½ inch thick. Lay slices on sides close together on cookie sheets and return to the 375 degrees oven for 15 minute; turn biscotti over once halfway during baking. Cool on wire rack; store in airtight containers. About 4-1/2 dozen

Cook's Notes: Dough might be a little sticky. Use knife to make straight sides on loaves. Grease and flour cookie sheets, use nonstick baking mats, or parchment paper. Form the loaves on cookie sheets for easy shaping. You can use 1-1/2 Tablespoons anise flavored liquor in place of anise extract and some of the brandy if desired.

About the Recipe: One taste takes right to Italy. These cookies are not hard but crunchy. They are perfect for serving with wine, milk, coffee, or tea. Some people dip the ends of these in melted chocolate or their favorite lemon frosting. Give it a try!

Recipe by: Ron Smoton from New Jersey and is one of my favorites.