

# Almond Ginger Biscotti

This crisp and crunchy cookie is perfect for dipping into a cup of hot tea or coffee.

## Ingredients

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- 2 cups all purpose flour
- $\frac{3}{4}$  cup sugar
- 2 tsp. baking powder
- 2 tbsp. lemon zest
- $\frac{1}{4}$  tsp. salt
- 1  $\frac{1}{2}$  cups unblanched whole almonds
- $\frac{1}{4}$  cup chopped crystallized ginger
- 3 eggs
- 2 tsp. vanilla

## Method

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1. Preheat oven to 350°. In a large mixing bowl, whisk together flour,  $\frac{3}{4}$  cup sugar, baking powder, zest, and salt. Stir in almonds and ginger.
2. In a small bowl, whisk together eggs and vanilla; stir into flour mixture. (Dough will appear very dry but will come together when kneaded.)
3. Transfer dough to a lightly floured work surface; knead until smooth. Divide dough in half; shape into two logs, each about 1 inch high and 3 inches wide. Place on a parchment lined baking sheet; sprinkle with remaining sugar.
4. Bake until logs are puffed and outside is firm (the tops may crack), about 30 minutes. Transfer to a wire rack to cool completely, about 2 hours.
5. Using a serrated knife, thinly slice the logs crosswise,  $\frac{1}{4}$  inch thick. Lay slices on two parchment-lined baking sheets. Bake until crisp and lightly golden, rotating pans and turning biscotti over halfway through, 20 minutes total. Cool completely before serving or storing.

Note: The logs of dough can be cooled completely, wrapped tightly in plastic and kept at room temperature for up to three days before proceeding with step 5. After baking, they're too hot to slice without crumbling. Allow them to cool completely, and then cut with a serrated knife.

Source: Annita Zalenski (3 dozen)

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