

## Biscotti

Ingredients		
Room Temperature Unsalted Butter	½ cup or 1 stick	4 ounces
Granulated Sugar	1 ¾ cups	14 ounces
Whole Eggs	5 each	10 ounces
All-Purpose Flour	3 ¼ cups	1# 2 ounces
Baking Powder	2 teaspoons	9 grams
Salt	½ teaspoon	3 grams
Flavorings	(See Flavor Options below)	

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Sift together the flour, baking powder, and salt.
4. Cream together the butter and sugar until it is light in color and fluffy in texture.
5. Incorporate the eggs one at a time, scraping in between additions as necessary.
6. Add the dry ingredients on medium-low speed in 2-3 stages.
7. Add the flavorings.
8. Divide the dough into 3-5 equal portions. Roll each portion into a 3 ½” diameter log.
9. Press the dough down on a sheetpan lined with parchment paper. This will flatten the dough. Create a slightly arched shape. The dough should measure to be between 5-6” in width.
10. Bake at 350 degrees for about 20 minutes.
11. Remove from the oven, and with a sharp knife, cut the logs into ¾” slices. If you’re making with the showpiece in the video, cut them thinner so they fit better.
12. Place the slices on the sheet pans, cut side up, and continue baking until they are dry and lightly browned on the sides.
13. Remove from the oven and allow to cool completely.
14. Biscotti will last packaged at room temperature for 10 days.
15. Serve with warm ganache for dipping, or dip/coat with tempered chocolate or coating chocolate.

### Flavor Options

Whole or Coarsely chopped toasted nuts or dried fruit	10 ounces
Anise Seeds	2 tablespoons
Cocoa Powder	4 ounces (decrease flour by 6 ounces)
Citrus zest	To Taste (about 1-2 teaspoons)
Cinnamon and spices	1 teaspoon
Honey	Replace half the sugar with honey by weight (7 ounces) and cream with the sugar
Chocolate Chips	8 ounces