



Almond and orange biscotti dipped in dark chocolate

Adapted from a recipe for Honey and Almond Biscotti found on epicurious.com

- 2 1/2 cups flour
- 1 1/2 cups sugar
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 4 large eggs
- 2 tablespoons honey
- 2 tablespoons orange rind, grated super fine
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 1 cup almonds, lightly toasted and rough chopped
- 2 teaspoons cinnamon

Preheat oven to 375F. Combine dry ingredients, combine wet ingredients. Combine the two together. The dough is really loose. Pile it into two piles on a parchment lined cookie sheet. The piles should be rectangular in shape, about 9 - 12 inches wide and 4 inches tall with a depth of an inch or so. This is best accomplished with damp fingers smushing it into place. Bake about 20 minutes or until golden brown. Remove from oven and reduce the temperature to 325. let the logs rest on the cookie sheet for 10 or 15 minutes then slice into 1/2 inch slices. Put the slices back onto the cookie sheet and bake again for another 10 minutes or so. I like mine really crunchy so I baked them for 15 minutes. Remove, cool on a rack and when they are fully cooled dip the edge in melted semisweet chocolate. I put mine in the freezer to firm up after I dipped. Enjoy.