

LEMON ALMOND BISCOTTI

Adapted from Country Living Magazine

makes 48 biscotti

INGREDIENTS

2 1/2 cups whole wheat pastry
flour

1 tsp baking powder

1/2 tsp salt

1 c. whole almonds (or you can
substitute walnuts)

2 large eggs

1 cup sugar

1/2 cup olive oil

zest of 2 lemons

1 tsp vanilla extract

fleur de sel

Though it might seem like an unusual flavor combination, the mix of bright citrus and smooth, grassy olive oil works incredibly well in these classic Italian cookies.

METHOD

In a medium bowl, whisk together flour, baking powder, and salt. Stir to combine. Set aside.

Preheat oven to 350F.

Beat together eggs, sugar, olive oil, lemon zest, and vanilla on medium speed for 1 minute. Scrape down sides of bowl as needed. Gradually add flour mixture and mix until dough just begins to come together. Do not overmix. Stir in nuts.

Divide dough into 2 equal pieces and place on a parchment-lined baking sheet. Using damp hands, shape each piece into a 12-inch-long log, 1/2 inch high.

Bake logs until firm, about 28 minutes, rotating baking sheets halfway through. Reduce oven temperature to 250F. Cool logs on baking sheet for 12 to 15 minutes.

Transfer logs to a cutting board. Using a serrated knife, slice each into 24 half-inch-thick biscotti. Place biscotti on parchment-lined baking sheets, spacing 1/2 inch apart. Sprinkle with fleur de sel, if desired. Bake biscotti until slightly crisp, about 14 minutes, rotating baking sheets halfway through. Transfer to a wire rack to cool.