



## Biscotti Recipe

This recipe makes about 36 Biscotti. Preheat oven to 375 degrees. Grease a large cookie sheet with shortening and flour. (Do not use cooking spray and do not line the pan with foil, as it will cause the biscotti to burn.)

1/2 cup unsalted butter (room temperature)  
1 1/2 cups granulated sugar  
2 1/2 tsp anise extract  
1 1/2 tsp orange extract  
1 tsp vanilla extract  
2 1/2 tsp baking powder  
3 large eggs  
3 1/4 cups Robin Hood Flour  
1 1/2 cups whole walnuts (optional)

Whip butter with hand mixer for 30 seconds until smooth. Add sugar and beat until combined well. Add eggs, extracts and baking powder and mix until smooth. Gradually add flour mixing until a dough the consistency of very stiff mashed potatoes is formed (add more flour to adjust if necessary). Although you will want the dough to be relatively soft, it must be stiff enough to pick up to form a log with floured hands. Now, turn mixer off and fold in the whole walnuts (optional) with a wooden spoon.

With your hands and working surface well-floured, divide the dough in half and form two logs approximately 11 inches long. Lay the logs side by side on the cookie sheet about 5 inches apart. Flatten the logs gently with your hands until about 1 inch high and 3 inches wide. Bake at 375 degrees for approximately 25 minutes or until top is golden. Cool the log completely on a cooling rack for at least one hour. This is very important, as it will be difficult to make perfect biscotti slices if the logs are still warm.

Now, with a sharp, serrated knife, slice each log into 1/2 inch slices diagonally across the log. Lay each slice onto a clean, ungreased cookie sheet. Reduce oven temperature to 325 degrees. Place in oven and bake (toast) each side for approximately 4 to 5 minutes. Cool and enjoy!

Recipe by

**Natalie Schirripa - Decker**  
Managing Partner  
US Best Capital Partners, LLC  
[www.usbest.biz](http://www.usbest.biz)

## From Natalie's Italian Kitchen

"There has been a long-standing joke in my family that I am stingy about giving out my much-loved Biscotti recipe. Well, here it is for all to enjoy...down to the last "secret" ingredient! What makes this Biscotti special is the light, crunchy texture and just the perfect combination of sugar, anise and orange flavors. Biscotti (plural) or Biscotto (singular) in the Italian language means (twice cooked", which is appropriate for this cookie since it is first baked in the shape of a log and then sliced and toasted lightly to give it the crunch we all love. It is the perfect dunking cookie with coffee or tea, although also delicious with a nice bottle of vin santo. Biscotti have always created a special magic in my family over the years. With a Biscotto in your hand and family around the table, conversation, laughter and love quickly fill the room. I hope your family will enjoy this recipe as much as mine has for many years to come.

**Buon Appetito!" Natalie**