

Biscotti for Your Toddy

Submitted by: **Rachel Lopez / Learning & Development Partner**

Yield: 20 pieces

- Ingredients**
- 2 cups all-purpose flour
 - ¾ cup cornmeal
 - 1 ½ tsp baking powder
 - 1 tsp salt
 - 1 cup sugar
 - 3 large eggs
 - 3 tbsp grated lemon zest (*from about 3 to 4 lemons*)
 - ¾ cup coarsely chopped whole almonds
 - 18 oz white chocolate chips

- Instructions**
- 1 Preheat the oven to 325°F.
 - 2 Line a large baking sheet with parchment paper.
 - 3 In a large bowl, whisk together the flour, cornmeal, baking powder, and salt.
 - 4 In another large bowl, beat the sugar and eggs with an electric mixture until pale yellow, about 3 minutes.
 - 5 Mix in the lemon zest and then the flour mixture, and beat until just blended (*the dough will be sticky*).
 - 6 Stir in the almonds. Let the dough rest for 5 minutes.
 - 7 Divide the dough evenly into 2 equal mounds and place on the prepared baking sheet. With moist hands, space the dough evenly apart and form into 2 logs (9x3 in).
 - 8 Bake for 35 minutes until lightly browned. Cool for 5 minutes.
 - 9 Using a serrated knife, cut the logs crosswise into ¾-inch-thick diagonal slices. Arrange the biscotti cut side down on the same baking sheet.
 - 10 Bake until the cookies are pale golden, about 25 minutes. Let cool completely.
 - 11 Place the chocolate chips in a medium bowl. Place the bowl over a pan of simmering water, making sure the bottom of the pan does not touch the water.
 - 12 Stir until the chocolate is melted and smooth.
 - 13 Dip the end of each biscotti in the chocolate.
 - 14 Transfer the dipped biscotti to a wire rack (*set over a baking sheet*) until the chocolate has hardened. Store in an airtight container.

Source: [Food Network](#)

Pies, and Cookies,
and Treats... Oh My!

