

Published August 18th, 2010

## Geppetto's Old World Italian Biscotti

(Makes about 4 dozen)

### INGREDIENTS

- 4 cups flour
- 1-1/2 cups granulated sugar
- 1/4 teaspoon salt
- 4 teaspoons baking powder
- 1 cup whole almonds, coarsely chopped
- 1 teaspoon anise seeds
- 1/2 cup walnuts, coarsely chopped
- 2 cubes butter
- 6 eggs



Photos Susie Iventosch

- 5 teaspoons pure vanilla extract
- 2 teaspoons pure almond extract
- 1/2 teaspoon anise extract
- 1 shot glass of whiskey (approximately 1.5 oz. or 3 tablespoons)

### DIRECTIONS

Cream butter and sugar together until fluffy. Add eggs and beat well. Add all extracts and whiskey and beat until smooth. Stir in nuts and anise seeds. Sift flour with baking powder and salt, and add to dough. Mix well. Dough will be soft and rather sticky. At this point you can refrigerate the dough for about 10 minutes, to make handling easier, but you don't absolutely have to.

Form dough into four long, narrow logs, approximately 14-16 inches each, and place on greased 14x16-inch greased baking (two logs per sheet). Bake for 20 minutes at 350°. Remove from oven and with a sharp knife, cut logs on a slight angle crosswise into 3/4-inch strips. Return to oven and continue to bake until slightly browned. (For softer biscotti, bake the second time for about 10 minutes, and for crunchier biscotti, slightly longer, maybe 15 minutes. You can also turn the slices onto their sides for the second baking, if you desire, but again, not necessary.) The logs expand quite a bit in width while baking, (almost double) so make sure you start with a log about 2 inches wide, or half as wide as your desired finished cookies.

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