

Almond Biscotti

Traditional Italian Almond Biscotti recipe - crispy twice-baked cookies perfect for dipping in coffee or tea. Easy homemade cantucci with step-by-step instructions.

20 min

PREP

1h 30min

COOK

1h 50min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup almond
- 2 egg
- 1 orange
- 1 cup granulated sugar
- 1 tbsp honey
- 1 cup olive oil
- 2 cup flour
- 1 tsp baking powder
- 1 tbsp vanilla extract

Instructions

1 Prepare for Baking

Preheat oven to 350°F (175°C). Line a large baking sheet with parchment paper.

2 Toast the Almonds

Spread 1 cup whole almonds on the prepared baking sheet. Toast for 7-8 minutes until lightly golden and fragrant. Remove and let cool completely.

3 Make the Wet Mixture

In a large bowl, whisk 2 eggs with 1 cup sugar until pale and well combined, about 2 minutes. Add 1 tablespoon olive oil, 1 tablespoon honey, and mix until smooth.

4 Whisk in 1 teaspoon vanilla extract and the zest from 1 orange until evenly distributed.

5 **Combine Dry Ingredients**

In a separate bowl, whisk together 2 cups all-purpose flour and 1 teaspoon baking powder until no lumps remain.

6 **Form the Dough**

Add the flour mixture to the wet ingredients and stir until just combined - don't overmix. Fold in the cooled toasted almonds until evenly distributed throughout the dough.

7 **Shape the Logs**

Divide dough in half and shape each portion into a log about 12 inches long and 2 inches wide on the parchment-lined baking sheet. Space logs at least 3 inches apart and gently flatten tops with your palms.

8 **First Bake**

Bake for 25-30 minutes until logs are firm to touch and lightly golden brown. Remove from oven and reduce temperature to 250°F (120°C).

9 **Cool and Slice**

Let logs cool on the baking sheet for 15 minutes until cool enough to handle. Using a sharp serrated knife, slice each log diagonally into ½-inch thick pieces.

10 **Second Bake**

Arrange biscotti slices cut-side down on the same baking sheet. Bake for 10 minutes, then flip each piece over and bake another 10 minutes until golden brown and crispy.

11 Transfer biscotti to a wire rack and cool completely before serving, about 30 minutes. Store in an airtight container for up to 1 week.

Tips

Use ingredients at room temperature for the best mixing results and even texture throughout the dough.

Chill the dough in the refrigerator before shaping if it becomes too soft to handle. This makes it much easier to form into logs.

Toast your almonds before adding them to the dough for enhanced nutty flavor and extra crunch.

When slicing the warm logs, use a sharp serrated knife and cut with a gentle sawing motion to prevent cracking.

Don't skip the egg wash on top of the logs before the first bake—it creates a beautiful golden color and helps with browning.

Allow at least 10-15 minutes of cooling time before slicing the logs, but don't wait too long or they'll become difficult to cut cleanly.

For thinner, crispier biscotti, slice them to about ½ inch thickness. For chunkier cookies with more almonds in each bite, cut them slightly thicker.

Store biscotti in containers with slight ventilation rather than completely airtight seals to maintain their characteristic crunch.