

# Bademli Biscotti

Crispy Italian almond biscotti cookies, twice-baked to perfection. Perfect for dipping in coffee or tea. Traditional Tuscan recipe with step-by-step guide.

20	90	110	8	Easy
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

## Bademli Biscotti

## Malzemeler

- 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

## Yapılışı

- Prepare oven and toast almonds**

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper. Spread 1 cup almonds on the prepared sheet and toast for 7-8 minutes until lightly golden and fragrant.
- Make the dough**

Beat 2 eggs and 1 cup sugar in a medium bowl with an electric mixer for 3-4 minutes until the mixture lightens in color and the sugar dissolves completely.
- Add 1 cup oil, 1 tablespoon honey, and 1 tablespoon vanilla extract to the egg mixture. Beat until well combined and smooth.
- Whisk together 2 cups flour and 1 teaspoon baking powder in a separate bowl. Add the dry ingredients to the wet ingredients and mix just until combined - do not overmix.
- Fold in the toasted almonds until evenly distributed throughout the dough. The dough will be slightly sticky but manageable.
- Shape and first bake**

Divide the dough in half and shape into two logs, each about 2 inches wide and 12 inches long on the parchment-lined baking sheet. Space them 3 inches apart and flatten the tops slightly with dampened hands.
- Beat 1 egg with 1 tablespoon water to make an egg wash. Brush the mixture over the tops of both logs to give them a golden color when baked.

- 8 Bake for 25-30 minutes until the logs are firm to the touch and lightly golden brown. Remove from oven and let cool on the baking sheet for 15 minutes.
- 9 **Slice and second bake**  
Reduce oven temperature to 250°F (120°C). Using a sharp serrated knife, cut the logs diagonally into 1-inch thick slices. Arrange the slices cut-side down on the baking sheet.
- 10 Bake for 10 minutes, then flip each cookie over and bake for another 10 minutes until golden brown and completely crisp. Cool completely on a wire rack before serving.

## ?puçlar?

Use room temperature ingredients to ensure even mixing and proper dough consistency.

Chill the dough for 30 minutes before shaping if it becomes too soft to handle comfortably.

Toast almonds until fragrant and lightly golden to enhance their flavor and ensure they stay crunchy.

Don't over-mix the dough once flour is added – this can result in tough biscotti.

Use a sharp serrated knife and gentle sawing motion when slicing the warm logs to prevent cracking.

Allow logs to cool for at least 10 minutes before slicing for cleaner cuts.

For thinner, more delicate biscotti, slice logs to ½-inch thickness and reduce second baking time to 8 minutes per side.

Test doneness by tapping – properly baked biscotti should sound hollow and feel completely dry to the touch.