

CINNAMON HAZELNUT BISCOTTI

YIELD: About 24 cookies

INGREDIENTS

1 $\frac{3}{4}$ cups all-purpose flour
1 tsp baking powder
1 tsp ground cinnamon
1/4 tsp salt
3/4 cup sugar
2 large eggs
1 tsp pure vanilla extract
3/4 cup hazelnuts, toasted and roughly chopped

METHOD

1. Prepare Hazelnuts: Preheat your oven to 350°F (175°C). Spread hazelnuts on a baking sheet and toast them for 10 minutes. Once cooled, rub them in a kitchen towel to remove the skins. Roughly chop and set aside.
2. Mix Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, cinnamon, and salt.
3. Beat Wet Ingredients: In a large bowl, beat the sugar and eggs using a hand or stand mixer until pale and thick, about 2–3 minutes. Stir in the vanilla extract.
4. Combine Wet and Dry: Gradually add the dry ingredients into the wet mixture, mixing until just combined. Gently fold in the chopped hazelnuts.
5. Shape Dough: Divide the dough in half. Shape each portion into a log approximately 10 inches long and 2 inches wide. Place on a parchment-lined baking sheet. Flatten the tops slightly with your hands.
6. First Bake: Bake the logs for 25–30 minutes, or until firm to the touch and lightly golden. Allow them to cool on the baking sheet for 10 minutes.
7. Slice Biscotti: Carefully transfer the logs to a cutting board. Using a serrated knife, slice them diagonally into 1/2-inch-thick pieces.
8. Second Bake: Arrange the slices cut side down on the baking sheet. Bake for 8–10 minutes on each side, or until crisp and golden. Allow them to cool completely on a wire rack.