

HAZELNUT BISCOTTI

YIELD: About 32 cookies

INGREDIENTS

1 ½ cups hazelnuts (7 ounces)
¾ cup sugar
2 cups self-rising cake flour
2 large eggs
1 teaspoon pure vanilla extract

METHOD

1. Prepare Hazelnuts: Preheat oven to 350°F (175°C). Spread hazelnuts on a baking sheet and roast for 10–15 minutes, until skins blister. Wrap warm hazelnuts in a kitchen towel and rub to remove loose skins. Cool completely, then coarsely chop.
2. Mix Dough: Pulse sugar and 1/2 cup chopped hazelnuts in a food processor until finely ground. Transfer to a mixing bowl, add flour, and mix well. Add eggs and vanilla, beating until a dough forms. Stir in the remaining chopped hazelnuts.
3. Shape Logs: Divide the dough in half. With damp hands, shape each half into a log approximately 10 x 2 x 1 inches, place on a parchment-lined baking sheet, leaving space between logs.
4. Bake Logs: Bake at 350°F for 25–30 minutes until golden and set but still soft. Cool logs on the baking sheet for 10 minutes.
5. Slice Biscotti: Transfer baked logs to a cutting board and slice diagonally into 1/2-inch-thick pieces using a serrated knife.
6. Second Bake: Arrange slices cut side down on the baking sheet. Bake for 20–25 minutes, turning once, until crisp and golden. Cool completely before serving.