

Biscotti

Oven 350 degrees

Ingredients:

1 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ cup unsalted butter
1 cup sugar
2 Tablespoons grated orange zest (optional)
1 $\frac{1}{2}$ teaspoons vanilla

2 eggs
1 $\frac{1}{2}$ cups unsalted shelled pistachio nuts

Directions:

1. Sift together flour, baking soda, baking powder and salt.
2. Set aside.
3. In a large bowl, combine butter, sugar, orange zest and vanilla.
4. Beat until light and fluffy.
5. Add in the eggs one at a time .
6. Add pistachio nuts.
7. Add flour mixture into large bowl.
8. Mix up, cover and chill for about an hour.
9. Butter and flour a large baking/cookie sheet.
10. Divide dough in half.
11. Flour your hand and break the piece into 2 logs approximately 1 $\frac{1}{2}$ inches in diameter. Don't fuss over this – it's not an art project.
12. Place on cookie sheet and keep 5 inches apart.
13. Bake until brown and firm to the touch – about 30 minutes (keep an eye on it).
14. Remove and cool the cookies.
15. On a cutting board, using a serrated knife, cut on diagonal into $\frac{3}{4}$ inch slices.
16. Put back in oven for another 12-15 minutes until gold.
17. Cool – store up to 2 weeks (but it won't last 2 days!).

Click back to <http://www.kathyshealthyliving.com/recipes>