



Have a High Tea or Coffee Get-Together

Crunchy Italian Biscotti

These cookies are dippers for tea, coffee, or even wine

- 1 cup granulated sugar
- 1/2 cup unsalted butter; melted
- 2 Tablespoons anise seed
- 1/2 Tablespoon anise extract
- 3 Tablespoons brandy or water
- 1 cup almonds, walnuts, or hazelnuts; very coarse chopped
- 3 large eggs
- 2-1/2 cups all purpose flour
- 1/2 Tablespoon baking powder
- 1/2 teaspoon salt

Prepare the Dough:

- In a mixing bowl, combine sugar with butter, anise seed, anise extract and brandy.
- Mix in the nuts. (My choice was almonds) Beat in eggs.

- In a medium sized bowl, sift the flour with baking powder and salt; stir into the sugar mixture, blend thoroughly.
- Chill in the refrigerator for several hours or overnight. Remove to room temperature about 20 minutes to use for cookies.

Shape the Dough:

- Line 2 cookie sheets with parchment paper. Preheat oven to 375 degrees F.
- On a lightly floured board or mat, shape dough with floured hands to form 4 flat strips that are about 1/2 in thick, 2 inches wide.
- Place about 2 strips on each prepared cookie sheet, parallel and well apart from each other. (I form the dough strips the width of the parchment paper)

Bake the Cookies:

- Bake cookies in 375 F degree oven for about 15 minutes or until lightly toasted. (I bake one cookie sheet at a time.)
- Remove from oven; and let strips cool on pan until you can touch them; then cut in diagonal slices that are about 1/2 inch thick.
- Lay slices on sides close together on cookie sheets and return to the 375 F. degree oven to bake for 5 minutes, turn them over, and bake for another 5 minutes to toast the other side.
- Cool on wire rack; store in airtight containers. About 3 to 4 dozen cookies

Cook's Notes: Dough might be a little sticky. Use knife to make straight sides on strips of dough. Grease and flour cookie sheets, use nonstick baking mats or parchment paper. Form the strips on cookie sheets for easy shaping. You can use 1-1/2 Tablespoons anise flavored liquor in place of anise extract and some of the brandy if desired. Do not overcook as the cookies will be too dry.

Recipe from: Ron Smoton from New Jersey.

About the Recipe: One taste takes you right to Italy. These cookies are crunchy but soft and not solidly hard like some recipes. They are perfect partners with wine, milk, coffee, or tea. Some people dip the ends of these in melted chocolate or their favorite lemon frosting. It's fun to sprinkle some chopped nuts on them too. Great for cookie sharing or party snacks.