



# COMMUNITY KITCHEN

**WELCOMING  
WEEK  
SEPTEMBER  
12-21**

**For a better us.®**

## LEMON PISTACHIO BISCOTTI

**Ready In: 1 Hour 18 mins**

**Ingredients: 12**

**Yields: 36 Biscotti**

### Ingredients

#### The Cookie

**1/3 cup unsalted butter, softened**

**2/3 cup granulated sugar**

**2 teaspoons baking powder**

**½ teaspoon salt**

**2 eggs**

**1 teaspoon vanilla extract**

**teaspoons lemon zest, finely minced**

**2 cups all-purpose flour**

**1½ cups unsalted pistachio nuts**

#### The Icing

**1 cup powdered sugar, sifted**

**1 teaspoon lemon zest, finely minced**

**1-2 tablespoon lemon juice or milk**

## Fun Fact: Biscotti

- **Name Meaning:** Biscotti comes from the Latin *bis coctus*, meaning “twice baked.”
- **Ancient Roots:** First made by Romans as long-lasting travel food.
- **Tuscan Twist:** In the Renaissance, bakers in Prato turned biscotti into sweet almond cookies called cantucci.
- **Tradition:** Italians dip them in Vin Santo, a golden dessert wine.
- **Modern Love:** Today, biscotti are found in countless flavors and are a favorite partner for coffee and tea.

## Directions

1. Preheat oven to 375° F & lightly grease several cookie sheets or 1 LARGE one.
2. In large mixing bowl, beat butter with electric mixer on medium-high speed for 30 seconds.
3. Add sugar, baking powder & salt, beating to combine & scraping sides of bowl occasionally.
4. Beat in eggs & vanilla until combined.
5. Beat in lemon zest & as much of the flour as you can with the mixer.
6. Using a wooden spoon or your hands, stir or knead in remaining flour & pistachio nuts.
7. On lightly floured surface, divide dough into 3 equal portions.
8. Shape each portion into an 8-inch-long loaf.
9. Flatten loaves to about 2 1/2 inches wide, & place at least 3 inches apart on prepared cookie sheet(s).
10. Bake 20–25 minutes or until golden brown & tops are cracked. (Loaves will spread slightly.).
11. Cool on cookie sheet for 30 minutes.
12. When cooled, preheat oven to 325 degrees F, then transfer loaves to a cutting board to cut each loaf into 1/2– inch-thick slices.
13. Place slices, cut sides down on previously used cookie sheet(s), & bake 8 minutes.
14. Turn slices over & bake 8–10 minutes more or until dry & crisp.
15. Transfer to wire rack & cool.
16. In a small mixing bowl, stir together sifted powdered sugar & 1 teaspoon lemon zest.
17. Stir in enough lemon juice (or milk) to make icing of drizzling consistency.
18. Either dip 1/4 of one end of each cookie into icing OR drizzle each with icing.



# DOUBLE CHOCOLATE ALMOND BISCOTTI

**Ready In:** 1 Hour 10 mins

**Ingredients:** 10

**Yields:** 24 Biscotti

## Ingredients

**1/2 cup unsalted butter, softened**

**4 ounces semisweet chocolate,  
chopped fine**

**1/2 cup cocoa**

**1 3/4 cups all-purpose flour**

**1 teaspoon baking powder**

**1/2 teaspoon salt**

**2 eggs**

**1 cup sugar**

**1 teaspoon vanilla**

**1 cup sliced almonds, lightly toasted**

## Directions

1. Heat oven to 350.
2. Melt butter and chocolate in double boiler or microwave.
3. Stir until smooth.
4. Sift together cocoa, flour, baking powder and salt.
5. In electric mixer, beat sugar and eggs on low speed.
6. Add chocolate mixture, flour mixture and vanilla.
7. Stir in nuts.
8. Dough will be soft.
9. Turn dough onto lightly floured surface.
10. Form two 9" long by 3 1/2" wide logs on baking sheet.
11. Bake 30 minutes until dough sets.
12. Cool 15 minutes
13. Reduce heat to 275.
14. Slice dough diagonally into 1/2" pieces.
15. Place cut side down on baking sheet.
16. Bake 20 minutes.
17. Turn over, bake 20 minutes.
18. Cool on wire rack.

