

ANISE BISCOTTI

Makes 32 biscotti

Flourless cooking spray for greasing
2 cups all-purpose flour
1 teaspoon baking soda
3 large eggs
¾ cup sugar
1 teaspoon salt
1 teaspoon anise extract
1¼ cups whole almonds
2 tablespoons aniseed



Preheat the oven to 300 degrees F. Lightly spray a cookie sheet with cooking spray or line with parchment paper.

Sift the flour and baking soda into a bowl and set aside.

In a stand mixer fitted with the whisk attachment, whip the eggs, sugar, salt, and anise extract on high speed until thick and light in texture, about 4 minutes. On low speed, mix in the dry ingredients until just incorporated. Add the almonds and aniseed and blend until evenly combined, scraping down the bowl with a rubber spatula as needed.

Form the dough into a 4-inch by 16-inch log and place on the prepared cookie sheet. Bake until light golden brown, 30 minutes. Remove the pan from the oven and let cool for 10 minutes.

Lower the oven temperature to 275 degrees F. Using a serrated knife, cut the log crosswise into ½-inch-thick slices. Place the sliced cookies on 2 unlined cookie sheets and bake until golden brown and crisp, 40 minutes. Transfer the cookies to wire racks and let cool completely.

Adapted from the CIA's *Baking at Home* cookbook.
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