

Jo's Almond Biscotti

1 ¼ cups whole, unsalted almonds; lightly toasted, until they are just fragrant
1 ¾ cups (8 ¾ oz by weight) all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
2 large eggs, plus 1 large white beaten with pinch salt
1 cup (7 oz by weight) sugar
4 tablespoons unsalted butter, melted and cooled
1 ½ teaspoons almond extract
½ teaspoon vanilla extract
2 tablespoons Amaretto liqueur (optional)
Vegetable oil spray



Adjust oven rack to middle position and heat oven to 325 degrees. Line a baking sheet with parchment paper.

1. Pulse 1 cup almonds in food processor until coarsely chopped, 8 to 10 pulses; transfer to bowl and set aside.
2. Process remaining ¼ cup almonds in now-empty food processor until finely ground, about 30 to 45 seconds. Add the flour, baking powder and salt, then process to combine, about 15 seconds. Transfer flour mixture to second bowl.
3. Process 2 eggs in now-empty food processor until lightened in color and almost doubled in volume, about 3 minutes.
4. With processor running, slowly add sugar until thoroughly combined, about 15 seconds. Stop processor and add the melted butter, almond extract and vanilla (also add Amaretto liqueur now if desired). Process until combined, about 10 seconds.
5. Transfer egg mixture to medium bowl. Sprinkle half of flour mixture over egg mixture and, using spatula, gently fold until just combined. Add remaining flour mixture and chopped almonds and gently fold until just combined.
6. Divide dough in half. Using floured hands, form each half into an 8- by 3-inch rectangle. Spray each loaf lightly with oil spray. Using rubber spatula lightly coated with oil spray, smooth tops and sides of loaves. Gently brush tops of loaves with egg white beaten with salt.
7. Bake until loaves are golden and just beginning to crack on top, 25 to 30 minutes, rotating sheet halfway through baking.
8. Let loaves cool on sheet for 30 minutes, then transfer to cutting board. Using a serrated knife, slice each loaf on slight bias into 1/2-inch thick slices. Set wire rack in rimmed baking sheet. Lay slices, cut side down, about 1/4 inch apart on prepared rack.
9. Bake until crisp and golden brown on both sides, about 20 minutes, flipping the slices halfway through baking (10 minutes per side). *Note: The original recipe calls for a 35 minute second bake, but I prefer them less crunchy.*

Let cool completely before serving. The biscotti can be stored at room temperature for up to 1 month. Store in an air-tight container with parchment sheets between layers.