



Barb's Cooking Corner



Basic Biscotti - (Not Really That Basic)

Just Add a Touch of Imagination

1 stick of butter
3 eggs
1 cup of sugar
1 tsp vanilla
3 1/2 cups flour
1 tsp baking powder
1/2 tsp salt

*This is the basic dough recipe, from here you can add anything you want, choc chips, coconut, nuts or other flavorings.

* to make chocolate biscotti add 1/2 cup cocoa powder and 1 cup choc chips.

Preheat oven to 350

Cream butter and sugar. Add eggs one at a time, add vanilla.
mix flour, baking powder and salt, add to butter mixture. At this point you can add anything you want, chips, nuts etc.

Divide dough into 4 logs. Bake for 30 or so minutes. Remove from oven, let cool slightly and slice. Return to tray and bake for another 5 min or so.

Courtesy of Cary H. Ganz DDS

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