

# ANISE-ALMOND BISCOTTI

MAKES ABOUT 2 DOZEN



LARRY LAGATTUTA, owner of the Enrico Biscotti Company in Pittsburgh's historic Strip District, shared with us this recipe—one his grandmother used decades ago back in Italy's

Reggio Calabria region. Biscotti (whose name means twice baked) can be found in a wide range of flavors today, but the combination of anise and almond is the most traditional.

*¾ cup whole almonds*  
*2¼ cups flour*  
*1½ tsp. baking powder*  
*¼ tsp. salt*  
*8 tbsp. butter, softened*  
*¼ cup sugar*  
*2 eggs, lightly beaten*  
*1 tsp. vanilla extract*  
*1 tbsp. anise seeds*

**1.** Preheat oven to 350°. Spread almonds in a single layer on a baking sheet and toast, turning occasionally, for 10 minutes. Set aside to let cool, then roughly chop.

**2.** Sift together flour, baking powder, and salt in a small mixing bowl. Set aside. Cream butter and sugar together in a large mixing bowl with an electric mixer until fluffy, then beat in eggs and vanilla. Gradually add flour mixture, mix until combined, then stir in chopped almonds and anise seeds. (Dough will be stiff.)

**3.** Transfer dough to a lightly floured surface, then, using your hands or a rolling pin, shape into 1 long roll, about 3" × 13".

**4.** Line baking sheet with parchment paper or aluminum foil (shiny side up). Transfer dough roll to baking sheet, flatten slightly, then bake until golden brown, about 35 minutes. Remove from oven (do not turn oven off); set aside to let cool until cool enough to handle, about 15 minutes.

**5.** Using a serrated knife, cut roll, on the diagonal, into ½"-thick slices. Place slices flat on baking sheet and bake, turning once, until golden brown, about 5 minutes per side. Do not overbake: biscotti will feel soft in the middle but will become crisp and hard as they cool. Allow to cool completely on baking sheet. Biscotti will keep in a sealed container for up to 4 weeks.