

# Biscotti



## Ingredients

- 2 cups whole wheat flour
- 1 tsp baking soda
- ½ tsp salt
- ¾ cup sugar
- 3 Large Eggs
- 2 tsp vanilla
- ¼ tsp almond extract

You can add:

Nuts, chocolate chips, raisins, craisins, sprinkles, etc...

## Utensils

- Measuring cups and spoons
- Baking tray
- Parchment Paper
- Non-stick cooking spray
- Hand or stand mixer
- Cooling Rack
- Serrated Knife



# Recipe Instructions

## Step 1: Preheat and Prep

Preheat oven to 350°

Line baking tray with parchment paper and spray with nonstick cooking spray

## Step 2: Dry Ingredients

Measure out all dry ingredients and add to mixer or bowl. Mix briefly, just until all ingredients are combined.

If using a stand mixer, use the beater attachment.

## Step 3: Wet Ingredients

Add in vanilla and almond extracts and eggs. Continue to beat until all ingredients are combined and a sticky dough forms.

If adding any fillings, do so now and beat until combined.

## Step 4: Form Dough/ Bake

Divide dough in half. Roll each piece into a log, about 2 inches wide and the length of the baking sheet. Gently press down to flatten a bit. Make sure to space them out because they will double in size. Bake for 25 minutes.

## Step 5: Cut & Second Bake

Once the first bake is done, let cool for 5-10 minutes. Cut loaves with serrated knife at desired thickness. Place flat on baking tray and return to oven to bake for another 10-15 minutes.

## Step 6: Enjoy!

Remove from oven, let cool, and enjoy!!

Chef's Tip:

This pairs great with hot beverages like coffee, tea, or hot chocolate.

Store in an airtight container



Scan this QR code with your phone to view our Easy Eats for Every1 YouTube Channel!

## Kitchen Safety Tips:

Always use an oven mitt!