

Recipe For: Apricot Biscotti - from Win Herberg

Ingredients & Directions:

Servings: 45 cookies



2 cups flour
2 tsp. baking powder
1/3 cup butter, softened
2/3 cup sugar
2 eggs
1 tsp. finely shredded lemon peel
1/4 tsp. almond extract and/or sliced almonds
3/4 cup snipped dried apricots
3/4 cup light raisins or craisins

Stir together flour and baking powder; set aside.
In large mixing bowl beat butter 30 seconds.
Add sugar; beat until fluffy.

Notes:

Recipe For: Apricot Biscotti (cont...)

Ingredients & Directions:

Servings:



Add eggs, lemon peel, and almond extract. Beat until combined.
Add HALF of the flour. Beat until combined.
Using wooden spoon, stir in remaining flour, apricots, and raisins.
Divide dough into two pieces.
Shape each into 8x3x1 1/2 on lightly greased cookie sheet.
Stir together 1 beaten egg yolk and 1 tablespoon milk.
Brush egg mixture over logs.

Bake in 375 oven 20 minutes. Cool on cookie sheet 30 minutes. Cut each log diagonally into 1/2 inch slices. Lay the slices cut side down on an ungreased cookie sheet. Bake in 325 oven for 10 minutes per side or until crisp and dry. Store in airtight container for up to a week. Freeze for a month.

Notes: