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[Nonna's Biscotti](#) Gourmet | January 2009

by Toni Oltranti

(photo by: Marcus Nilsson)

Yield: Makes about 42 cookies

Active Time: 20 min

Total Time: 2 1/2 hr (includes cooling)



## ingredients

- 1 cup sugar
- 1 stick unsalted butter, melted
- 3 tablespoons brandy
- 2 teaspoons pure almond extract
- 1 teaspoon pure vanilla extract
- 1 cup whole almonds with skin, lightly [toasted](#), cooled, and coarsely chopped
- 3 large eggs
- 2 3/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt

## preparation

Stir together sugar, butter, brandy, and extracts in a large bowl, then stir in almonds and eggs. Stir in flour, baking powder, and salt until just combined.

Chill dough, covered, 30 minutes.

Preheat oven to 350°F with rack in middle.

Using moistened hands, halve dough and form 2 (16-by 2-inch) loaves on an ungreased large baking sheet.

Bake until pale golden, about 30 minutes. Carefully transfer loaves to a rack and cool 15 minutes.

Cut loaves into 3/4-inch slices with a serrated knife.

Arrange biscotti, with a cut side down, on a clean baking sheet and bake until golden, 20 to 25 minutes. Transfer to rack to cool completely.

Cooks' note: Biscotti improve in flavor if made 1 to 2 days ahead. Keep in an airtight container at room temperature.

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