



Biscotti

Thirty 3-inch biscotti

Biscotti and coffee are a match made in heaven. They are very easy to make and keep for weeks in tins. Keep some with you and have a delicious snack always.

8 tablespoons (1 stick) unsalted butter
 3/4 cup sugar
 2 cups all-purpose flour
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/4 teaspoon salt
 2 tablespoons freeze-dried or granulated instant coffee
 2 tablespoons milk
 1/2 teaspoon almond extract
 2 eggs
 1/2 cup walnut pieces
 Dry Coffee Icing (page 000)

1. Preheat the oven to 350°F. Lightly butter or spray with non stick oil a baking sheet.
2. In the bowl of an electric mixer at medium speed cream the butter and sugar for 3 to 5 minutes, until fluffy.
3. Place flour, baking powder, baking soda, and salt in a bowl and mix with a fork.
4. Combine the coffee, milk, and extract in a separate small bowl.
5. Turn the mixer down to low. Add 1 egg and mix until completely incorporated. Add the other egg and mix 1 minute more. Add the flour and mix 1 minute. Add the coffee and mix 30 seconds more.
6. Add the walnuts and mix 1 minute; this will break them into smaller chunks.
7. Divide the dough in half. Place one half the dough in a buttered baking sheet and form it into a 12 x 3 inch log, then flatten it to 3/4 inch high (final size about 12 x 4 x 3/4 inches). Do the same with the other half.
8. Bake for 20 to 25 minutes or until lightly golden. Remove from the oven and set aside for 10 minutes. Lower the oven temperature to 325°F.
7. Cut each log into 1/2-inch-thick slices. Lay the slices flat on 2 baking sheets. Return to the oven for 25 minutes more or until completely dry.
8. Cool completely on a rack. Dip half of each biscotti into the frosting and set on waxed paper to dry.

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8 cucharadas mantequilla sin sal
 3/4 taza azúcar
 2 tazas harina
 1 cucharadita polvo de hornear
 1/2 cucharadita bicarbonato de soda
 1/4 cucharadita sal
 2 cucharadas café instantáneo, liofilizado
 2 cucharadas leche
 1/2 cucharadita extracto almendra
 2 huevos
 1/2 taza walnut nueces

1. Precaliente el horno a 350°F. Engrase una lata o molde de hornear.
2. En el tazón de una batidora vierta mantequilla y azúcar y bata a velocidad media de 3 a 5 minutos.
3. Coloque en otro tazón harina, polvo de hornear, bicarbonato, sal café y mezcle con un tenedor.
4. Combine café leche y extracto en una tacita aparte.
5. Baje la velocidad a mínimo, agregue los huevos uno por uno, mezclando 1 minuto entre cada uno. Vierta el harina mezclada, mezcle 1 minutos, agregue la mezcla de café y mezcle 30 segundos.
6. Vierta las nueces y mezcle 5 a 10 segundos.
7. Divida la masa en dos y forme 2 rollos iguales, aplánelos y colóquelos en la bandeja de hornear engasada.
8. Hornee de 20 a 25 o hasta que estén ligeramente dorados, retire del horno y deje reposar 5 minutos, Baje la temperatura de su horno a 325°F.
7. Corta cada rollo en pedacitos largos, voltéelos en la bandeja de hornear y vuelva esta al horno durante 30 minutos o hasta que estén bien tostados.
8. Enfríe en una parrilla y agregue