

## Twice-baked Biscotti Cookies

Biscotti cookies are crispy, twice-baked Italian cookies known for their distinct oblong shape and crunchy texture. The dry, hard texture of the biscotti is perfect for dunking. In Italy, biscotti are often dipped in a dessert wine. Biscotti also pairs well with a cup of coffee, espresso, or a cappuccino. Dunk the cookies in hot tea, hot chocolate, or milk.

This cookie is made by baking the dough twice. The first bake cooks the interior and forms the crust, while the second bake dries the crumb. The result is a crisp cookie with a dry texture and long shelf-life that are perfect for dunking.

The base dough of a traditional biscotti recipe is eggs, flour, and sugar. Traditional recipes call for eggs only, while others use butter or oil. Biscotti made with butter or oil will have a shorter shelf life and a softer texture.

The dough is formed into a log, then baked and cooled completely, sliced, and baked again.

Biscotti offers a wide range of delicious options for all tastes. This plain cookie has evolved throughout the years by incorporating various flavors and ingredients, from chocolate and dried fruit to nuts.

Have you ever wondered how to make biscotti? These twice-baked, classic Italian cookies are incredibly easy to make, but are more time-intensive. Follow these tips on making remarkable biscotti that is sure to impress.

Preheat the oven and check the temperature to ensure it's always correct. Bake the biscotti on the middle rack for the best results. To bake multiple trays simultaneously, for even cooking, halfway through rotate the trays onto different racks.

Accuracy is baking's non-negotiable requirement. Using the exact ingredients specified in a recipe the first time is recommended, rather than substitutions. Also, use high-quality ingredients.

Use room-temperature ingredients. The eggs and butter, if used, should be brought to room temperature before use.

Boost the flavor with spices, extracts, and citrus zest. Homemade biscotti will be bland unless some flavoring is added to the dough.

When mixing the biscotti dough, it can be dry and crumbly. You may need to add an extra egg or some other liquid if it's too dry. If the dough is wet and sticky, it might need more flour. Add it in small increments.

Let the dough chill in the refrigerator for 30 minutes in a floured bowl to make it easier to shape. In addition, chilling will prevent the dough from spreading too much in the oven while baking.

Use greased or floured hands to shape the dough.

Make a smaller loaf than desired. Biscotti dough expands as it bakes in the oven. Don't put them too close together if your recipe yields two biscotti loaves; you don't want them to bake into each other.

Add shine with an egg wash. Before baking the biscotti loaf, brush a light coating of egg wash onto the top.

After the biscotti are baked once, allow them to cool for 15-20 minutes. Too much longer, and they will become too hard to slice. After the biscotti loaf is cooled, slice it into individual cookies about 3/4-inch thick. Use a sawing motion with a serrated knife to reduce crumbling.

Place sliced biscotti back on the pans on their sides for the second baking. Halfway through the baking, flip the cookies to have even browning and dry out properly.

To crisp, cool biscotti on a wire rack.

Store at room temperature in an airtight container.

You can appreciate this beloved treat now that you've learned more about biscotti.