

Grandma Nikki's Muscat Blanc and Almond Biscotti



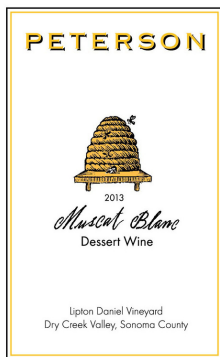
Ingredients

Approximate Yield 8 dozen biscotti

- 1 cup of almonds, toasted and roughly chopped
- 1 cup unsalted butter (at room temperature)
- 1 1/2 cups sugar
- 4 large eggs (at room temperature)
- 3 tbsp Peterson Muscat Blanc Dessert Wine
- 4 cups all purpose flour
- 1 tbsp Baking Powder
- 2 tsp whole anise seed
- 1/2 tsp salt

Directions

- Pre-heat oven to 350F
- Combine flour, salt, baking powder and anise see in a bowl
- In a stand mixer cream butter & sugar until light and fluffy
- Slowly add eggs to butter & sugar mixture until well mixed
- Add Muscat wine
- Slowly add dry ingredients and thoroughly mix
- Add chopped almonds, mix well
- Line a large baking sheet with parchment paper
- Divide dough into 4 equal amounts, dough will be wet/sticky
- Dust rolling surface generously with flour
- Roll dough into logs the length of the baking sheet - approximately 18" leaving space between the rolls (they will spread out as they bake)
- Bake approximately 25 minutes, or until logs are golden brown
- Remove from oven. When logs are cool enough to handle, cut 1/2" slice and place on baking sheet.
- Put back in oven for 10-15 minutes, until sides are golden brown
- Take out of oven. Let cool slightly, and turn the biscotti over. Put back in the oven for 2-3 minutes or until golden brown (but not burned)
- Let the biscotti cool down thoroughly
- Wrapped up in attractive cellophane bags, they are good for for weeks (if not all devoured sooner).



*These are a perfect anytime gift,
especially when paired with a bottle of
Peterson Winery Muscat Blanc*