

Cinnamon Sugar Biscotti

¼ cup (1/2 stick) unsalted butter, softened
½ cup sugar
2 eggs, room temperature
1/8 teaspoon salt
1 ½ cups all-purpose flour
1 teaspoon baking powder
Cinnamon sugar (2 teaspoons cinnamon, 2 Tablespoons sugar)

Place the butter and sugar in a medium mixing bowl. Cream using a hand mixer. Add the eggs and salt. Beat until the mixture has a uniform consistency. Stir the flour and baking powder together to combine. Add the flour mixture to the wet ingredients. Mix just until combined.

Dust a sheet of parchment paper with flour. Spoon the dough onto the parchment. Using floured fingertips, gently pat the dough into a rectangle approximately 8 x 12 inches. The dough will be sticky, so dust with additional flour as needed.

Dump the cinnamon sugar on the center of the dough. Use your hands to gently spread the mixture on the dough. Leave 1 inch on the long sides of the rectangle without cinnamon sugar.

Lift one edge of the parchment and use it to help fold one long edge of the dough over the sugar mixture. Repeat the folding process 2 more times. Carefully reposition the resulting roll onto the center of the parchment. Patch any large holes, but don't be too worried about the shape. The roll will expand considerable as it bakes.

Bake at 350° for 30 minutes, or until lightly browned.
Remove from the oven and cool for 10-15 minutes.
Transfer the roll, still on the parchment, to a cutting board.
Use a serrated knife to cut the roll into slices ½ to ¾ inches wide.
Transfer the parchment back to the baking sheet and separate the slices.
Bake for 20 minutes longer, or until the biscotti have started to brown.
Cool and enjoy!

THANK YOU to Sue Kelly for sharing this recipe!!!

This is a basic and versatile cookie. Ask Sue to tell you about some of her variations.