



Twice-Baked Walnut Cookies (Biscotti)

(Submitted by Helene Karcher. This was an entry in the August 6, 2016 Biscotti Cook Off Event)

Ingredients:

4 large eggs
1½ cups sugar
¾ cup melted butter
2 teaspoons of vanilla
1 teaspoon anise extract
1 teaspoon black walnut (or walnut) flavoring
1 teaspoon almond extract
1 cup walnuts
5 cups flour
4½ teaspoons baking powder

1. Stir together melted butter, flavorings and walnuts. Mix flour and baking soda together (thoroughly) and gradually stir into the creamed mixture, blending well.
2. On a floured board, divide dough into eight portions. Roll each one into a 14" rope.
3. Place ropes one inch apart on greased 12" x 15" baking sheets.
4. Bake at 325° oven until bottoms of ropes are pale gold, about 22 minutes. Let cool on pans for about two minutes.
5. Cut each rope diagonally in ½" to ¾" slices. Tip slices onto cut sides, lay close together on pans and bake again in 375° oven until lightly toasted, about 15 minutes.
6. Cool on pans and store in an airtight container at room temperature or freeze.

Makes about 12 dozen and they get better with age.