



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

DESSERTS | Angela's Twice-baked 6-Spice Biscotti

3 large eggs
1 cup sugar
2 t five-spice powder
¼ t ground nutmeg
½ c unsalted butter (1 stick "sweet butter")

3⅓ cups flour
1 t baking powder
½ t baking soda
½ t salt
1 ¼ c whole almonds

Preheat oven to 350°. Grease two baking sheets.

Melt butter.

In a large bowl, whisk together the eggs, sugar & spices. Add the melted butter & stir well.

In another bowl, mix together the flour, baking powder, baking soda, salt & almonds.

Add half of flour mixture to egg mixture & stir well with a wooden spoon. Add the second half of the flour mixture and stir until a smooth dough forms, adding flour as needed until you can form the dough into a ball.

Place half of the dough on a baking sheet. Form it into a log and flatten it until it is 5 to 6 inches wide and 10 inches long. Do the same with the other half of the dough on the other baking sheet. If you only have one baking sheet, use all of the dough to form one giant log. It'll work just fine.

Bake the logs for 35 minutes until they are firm but give slightly when pressed with a finger. Avoid burning yourself. Remove the baking sheets from the oven & reduce the temperature to 325°.

While the logs are still warm, carefully transfer them with a large spatula to a cutting board. Cut the logs crosswise into ½-inch-thick diagonal slices. Lay the cookies on their sides on the baking sheets and bake the cookies 15 minutes more.

Let the cookies cool. Store in an airtight container, they will keep well for 2 weeks.

Hint: If you only have 2 eggs, substitute with more butter. It tastes yummy.