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Whole Wheat Orange Almond Biscotti

adapted from America's Test Kitchen

1 ½ cups freshly-ground whole wheat flour (hard white)
1 tsp. baking powder
¼ tsp. salt
½ stick butter, softened
1 cup organic sugar (ECJ or table sugar)
2 large eggs
½ tsp. vanilla extract
¼ tsp. almond extract
¾ cup chopped almonds
2 T. fresh orange zest
1 T. anise seeds, optional

In a small bowl, whisk the flour, baking powder and salt together; set aside. Add the butter and sugar to Bosch mixer bowl or a medium mixing bowl; cream together until fluffy. Add the eggs and extracts; mix well.

Slowly add in the flour mixture; mix until combined. Fold in nuts and orange zest. With wet hands, divide dough into two portions and place on a parchment-paper lined baking sheet. Form the dough into two rectangular logs, about 2 ½" wide.

Bake the logs at 350 deg. for 25-30 minutes, or until golden brown and lightly cracked on top. Remove from oven and allow to cool 10 minutes on a wire rack. Lower the oven temperature to 325 degrees.

Transfer the logs to a cutting board. With a serrated knife, slice each log on the diagonal into ½" slices. Lay the slices on an ungreased baking sheet and bake for 15-20 minutes, flipping the cookies over to the other side halfway through the baking time.

For pictures and video tutorial, visit http://www.breadclass.com/blog