



1 QUICK RECIPE:

Almond Biscotti

- 1 Cup Sliced Almonds
- 2 Cups Whole Wheat Pastry Flour
- ¾ Cup Raw Sugar (Demerara or Turbinado)
- ½ Cup Cornmeal
- 1 Tsp Baking Powder
- ¼ Tsp Fine Sea Salt
- 3 Large Eggs
- 2 TB Avocado Oil
- 2 Tsp Almond Extract
- 1 Tsp Vanilla

Step One Preheat oven to 325F. Line a sheet pan with parchment paper. While the oven is preheating spread the almonds out on the sheet tray and slide in the oven for 5 - 7 minutes. Remove when golden, set aside and reserve 2 TB for topping the biscotti.

Step Two In large bowl whisk together flour, sugar, cornmeal, baking powder and salt.

Step Three In another bowl whisk together eggs, oil, zest, almond extract and vanilla until well incorporated. Add egg mixture to flour mix-

ture. Add in the toasted almonds.

Step Four Using your hands, divide the dough into 2 pieces. Shape each into a log about 10" long and 2" wide. Place logs on the prepared pan, and press the remaining 2 TB of toasted almonds on top. Slide into the preheated oven and bake for 20 to 25 minutes. Remove and let cool for about 20 - 30 minutes or until cool enough to handle. Using a serrated knife, cut logs into ½" slices and stand up on baking sheets about 1" apart. Return to oven and cook another 20 - 25 minutes or until cookies are dry. Biscotti crisps up as they cool.



tionally enjoyed with wine for dipping, these crunchy treats remain one of Italy's most enduring and delightful after-dinner customs.

2 KITCHEN SCOOP

Biscotti have been a beloved part of Italian culinary tradition for centuries. Originating in Tuscany, the name comes from the Latin *biscoctus*, meaning "twice baked"—the process that gives biscotti their signature crispness and long shelf life. Trad-

Called by many "the best dessert wine in the world," this Moscato d'Asti shows exactly why. Bursting with floral aromas, peach, and apricot, it is creamy, fragrant, and lightly sparkling, with a bright, refreshing finish. Paired with a crispy almond biscotti, it is the perfect sweet ending to the evening—a match that will make it hard to stop at just one biscotti!

3 CLEVER

These cookies freeze well. Cook and cool, then put them on a sheet tray and slide them into the freezer. When frozen, take them off the tray and place them in a zip lock bag. The biscotti will be individually quick frozen and easy to take out 2 or 3 at a time. They will keep well in the freezer for about a month

4 CHEERS!

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Moscato d'Asti

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About \$18