

Walnut-Pepper Biscotti

Bon Appetit, January 1989.

Ingredients & instructions	1 recipe	2 recipe
yield	About 3-1/2 dozen	About 7 dozen

Mix together in medium bowl and set aside:

All-purpose flour	1-3/4 cups	3-1/2 cups
Baking soda	½ tsp	1 tsp
Baking powder	½ tsp	1 tsp
Salt	1/8 tsp	¼ tsp
Black pepper, freshly ground	1-1/2 tsp	1 Tbsp

Cream in mixer till fluffy:

Butter	4 oz = 1 stick	8 oz = 2 sticks
Sugar	1 cup	2 cups

Add and mix well:

Eggs	2	4
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Add and mix:

Orange peel	2 tsp	4 tsp
Vanilla	1-1/2 tsp	1 Tbsp
Almond extract	¼ tsp	½ tsp

Add and mix:

Walnuts, coarsely chopped	1-1/2 cups = 6 oz.	3 cups = 12 oz.
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Add and mix:

Dry ingredients		
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Cover dough with plastic wrap and refrigerate until well-chilled. (May be prepared several days ahead.)

Pre-heat oven to 350°F.

Butter and flour:

Baking sheets	2	3
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Divide:

Dough into	3 pieces	6 pieces
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Using lightly floured hands, roll each piece into a 1-1/2-inch-diameter log on lightly floured surface.

Arrange 2 logs per sheet, spacing 5 inches apart.

Bake until logs are light brown - 20 minutes. Logs will spread during baking.

Cut logs crosswise on diagonal into ¾-inch-wide slices.

Turn cut side down on baking sheet.

Bake until golden brown, about 15 minutes more.

Transfer to racks to cool.

Store in an airtight container.