



THE J.M. SMUCKER CO.

Toasted Almond Biscotti

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 50 mins 40 N/A

Ingredients

- **Cinnamon Sugar:**
 - 1/2 cup (125 mL) granulated sugar
 - 1 tsp (5 mL) cinnamon
- **Biscotti:**
 - 3 eggs
 - 1 cup (250 mL) granulated sugar
 - 1/2 cup (125 mL) Canola or Vegetable Oil
 - 2 tsp (10 mL) vanilla extract
 - 3 1/2 cups (875 mL) **Robin Hood®** Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 2 tsp (10 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) coarsely chopped almonds, toasted

- **Glaze:**
 - 1 egg, beaten
 - 2 tbsp (30 mL) cinnamon sugar mixture (from above)

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper. Combine cinnamon and sugar in small bowl. Reserve.

Step 2:

Biscotti: Beat eggs, sugar, oil and vanilla until smooth and creamy in a large bowl using an electric mixer, about 3 minutes. Add next 3 ingredients. Beat until combined. Stir in almonds.

Step 3:

Halve dough on a lightly floured surface. Shape each half into a 12" long by 2" wide (30 cm x 5 cm) log. Place on prepared baking sheet. Leave a 3" (7.5 cm) space between the 2 logs as the dough will spread.

Step 4:

Glaze: Brush log with beaten egg and sprinkle 1 tbsp (15 mL) cinnamon sugar mixture on each log.

Step 5:

Bake in preheated oven for 30 minutes. Cool for 10 to 15 minutes.

Step 6:

Reduce oven temperature to 325°F (160°C).

Step 7:

Slice each log, on the diagonal, into 20 slices (about 1/2" / 1 cm) thick. Dip each side of biscotti into remaining cinnamon sugar mixture. Place cut side up on parchment lined baking sheets.

Step 8:

Bake in reduced oven for 10 minutes, turn biscotti over and bake for 10 more minutes.

Images

