

Granola / Honey Biscotti (modified)

325°F

About 30 biscotti. "Biscotti, which keep for a long time, are great for snacks or desserts on their own or with fresh fruit. This recipe is easy: all the ingredients are mixed together for a few seconds in a food processor, shaped into a loaf, cooked in the oven for 30 minutes, then sliced and returned to the oven for 20 minutes more." — *Sweet Simplicity – Jacques Pépin's Fruit Desserts*.

PREHEAT OVEN to 325°F.

1. Toast nuts in oven for 6 minutes, then let cool.
Note: slivered almonds took 10 minutes

2/3 cup blanched sliced almonds

2. In the bowl of a food processor, combine the flour, sugar, baking powder, baking soda, cinnamon and salt. Process the mixture for **5 seconds**

2 cups (9.5 oz / 270g) all-purpose flour
2/3 cups (4.25 oz / 125g) light brown sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1 1/2 teaspoons cinnamon
1/4 teaspoon fine salt

3. Add the egg, milk, oil, vanilla extract and honey, and process for **10 seconds**, or until the mixture just begins to hold together.

2 large eggs

NOTE: I add the eggs separately first, then assemble the top of the cuisinart. Then turn it on, and pour in the other liquid ingredients. Don't wait too long to blend the ingredients - the liquid very quickly finds a way to seep out around the blade.

1/4 cup canola oil
6 tablespoons milk (= 1/4 cup + 2 tablespoons)
1 teaspoon vanilla extract
1/4 cup honey

4. Transfer the mixture to a bowl, add the granola and nuts, and mix by hand until thoroughly combined. NOTE - this dough is **extremely** wet.

1.5 cup (5.0 oz / 142g) prepared granola (Trader Joes)
The toasted almonds

5. Line two **cookie sheets with no sides** with **parchment paper**. Divide the dough into two portions (about XXXg each). Place one dough portion in a mound on a piece of plastic wrap about 18 inches long, and press and roll to form it into a log about **12 inches long** by **3 inches wide** by **1 inch high**.

Invert the dough log onto the parchment paper, and peel off the plastic wrap. Repeat with the second portion of dough.

6. **BAKE** the logs at **325°F** for **26 minutes**, or until lightly browned on top. Rotate pans after 13 minutes.

Cool the logs on the cookie sheet for about **30 minutes**.

7. Transfer one of the logs to a cutting board, and, using a serrated knife, gently cut it crosswise into 1/2-inch slices. (You should have about twenty to twenty-four.) Repeat with the second log.

8. Arrange the slices on 2 parchment-lined cookie sheets, and bake the biscotti for **9 minutes**. Remove pans from oven, swap levels and rotate the pans in the oven. Bake another **9 minutes** (no need to turn biscotti over).

9. Turn off the oven. **DRY** the biscotti in the oven for 40 minutes, with the door open.

10. **COOL** the biscotti thoroughly on a wire rack, for 30 minutes, then store in a dry place (or wrap them well, and freeze them).

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NOTES

- The dough sometimes can be wet and sticky. To preserve the nice texture, do NOT use any extra flour. Use the saran wrap to shape the dough after you invert the log on the parchment paper for baking.
- The secret to great biscotti is for them to be thin. You should flatten the logs as much as possible before baking them. After the initial baking, you should also slice the biscotti about 1/2" thick (you really have to slice them by hand).

Folder: (Cookies)

Source: Combined Lou Seibert Pappas recipe with master recipe: **Sweet Simplicity – Jacques Pépin's Fruit Desserts**, p. 35.

Originated: March 1, 2013

Revised: 03/01/2013

Printed: April 15, 2013 - 5:48 PM

Key Words:

Served: