

# Espresso Biscotti

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## Ingredients:

2 cups of all-purpose flour.  
2 tablespoons of ground espresso powder.  
½ teaspoon of ground cinnamon.  
½ teaspoon of baking soda.  
½ teaspoon of baking powder.  
1 cup of sugar.  
½ teaspoon of salt.  
2 tablespoons of grated orange zest.  
3 large eggs.  
1 teaspoon of vanilla.  
¾ cup of natural almonds, toasted and chopped.

## Directions:

Preheat oven to 350°F (175°C).

In a bowl with an electric mixer, mix together the all-purpose flour, ground espresso powder, cinnamon, baking soda, baking powder, sugar, salt and orange zest.

In another bowl, beat together the eggs and vanilla. Add all at once to the dry ingredients and beat until a dough is formed.

Stir in the toasted chopped almonds.

Turn the dough out onto a floured board and knead it into a ball.

Halve it and form each half into a log 12 inches by 2 inches.

Arrange the logs on a buttered and floured baking sheet approximately 3 inches apart.

Bake the logs in the middle of oven for 45 minutes or until they are browned and firm all over.

Remove from the oven and allow to cool.

On a cutting board, cut the logs diagonally into slices one inch thick.

Position the slices on baking sheet and return to the oven and bake for 10 minutes on each side or until golden throughout.