

Cherry-Almond Biscotti

6 dozen biscotti

4 eggs	$2\frac{1}{2}$ cup flour
$1\frac{1}{3}$ cup sugar	$1\frac{1}{2}$ tsp baking powder
2 tsp almond extract	$\frac{1}{2}$ tsp baking soda
2 Tbsp amaretto	$\frac{1}{4}$ tsp salt
2 Tbsp softened butter	$1\frac{1}{2}$ cup dried cherries, coarsely chopped
	$\frac{1}{2}$ cup almonds, slivered, sliced, or chopped

Preheat the oven to 325°.

Beat the eggs, sugar, almond extract, amaretto, and butter until smooth. Add the flour, baking powder, baking soda, and salt. Stir until well mixed. Stir in the cherries and almonds. Spread the dough into a greased 9" × 13" baking dish.

Bake for 40 minutes. Remove the dough from the oven and increase the temperature to 350°. Cool the dough for 10 minutes. Cut the dough lengthwise to divide it into three sections. Using a serrated knife, cut each section into half-inch slices. Place each slice on its side on a greased cookie sheet. Ideally, the insides of the slices will still be sticky. You may have to scrape and rinse the knife several times.

Bake the biscotti for 8 minutes. Turn the slices over and return them to the oven for 8 minutes. Some of the biscotti may be done. Turn the remaining slices over and bake an additional 5 to 10 minutes. Watch carefully to avoid over browning. Cool the biscotti on a wire rack.

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