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Candy Cane Biscotti

By Susie Inventosch



Elain Smit of Chow Bella says this is her favorite holiday recipe.

"I make Candy Cane biscotti every year during the holidays and package them up in cellophane bags with a ribbon to give away as gifts or just keep around the house to have with my coffee in the morning."

Ingredients (Makes 24-30 cookies)

1 cup sugar

1/2 cup (1 stick) butter

3 large eggs

3 1/4 cup all purpose flour

1 tablespoon baking powder

1teaspoon vanilla

20 small candy canes, finely crushed.

Candy Cane Biscotti.

Directions

Pre-heat oven 350 degrees. Beat sugar, butter and eggs in large bowl. Stir in flour, baking powder and vanilla. Fold in the broken bits of candy canes. Shape half the dough into a rectangle, 10 x 3 inches on an ungreased baking sheet. Bake for 20 minutes or until toothpick comes out clean. Cool on a cookie sheet for 10 minutes. Cut crosswise into 1/2 in slices. Place sliced cut sides down on cookie sheet. Bake 15 minutes longer.

Optional-drizzle melted milk chocolate over cooled biscotti.

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