

Nana's Almond & Whiskey Biscotti

My Nana was the mother of 8, grandmother of 42 (I'm the oldest) and great Nana to 39 (my son the oldest).



She was first generation Italian and taught all of us grandchildren how to cook, knit, crochet and sew. I've been thinking so hard about her the last few weeks and feeling her presence (she promised before she died to visit me in the kitchen) so I decided to make her biscotti recipe. It's very time consuming but I promise your house will smell like a hug and your tummy will thank you.

— Kim, Witch Camp

INGREDIENTS

- 2 cups whole almonds
- 1 tbsp. oil
- 4 large eggs
- 1/4 cup whiskey
- 2 tbsp. anise seed (heaping)
- 2 tsp. baking powder
- 1 tsp. vanilla extract (optional unless not using whiskey)
- 1 cup butter
- 2 cups sugar
- 1 tbsp. anise extract
- 4 cups flour (I use 3 cups of a gluten-free flour and 1 cup almond flour)
- 1 tsp. baking soda
- 1/2 tsp. salt

Nana's Almond & Whiskey Biscotti

HERE'S HOW TO DO IT:

Roast almonds sprinkled with salt at 350; keep stirring every few minutes until they are brown and crispy.

Cream together butter, oil and sugar. Then add eggs and beat some more.

Add in whiskey (or vanilla extract), anise extract, almond extract and anise seeds and beat some more.

Add in flour, baking powder, baking soda and salt. Add in chopped almonds and mix together by hand.

Dough must be soft but not sticky. Add a little flour at a time until dough is no longer sticking to your hands. Form dough into small loaves about 10 in. by 2 in by 3/4 in. thick.

Start by rolling dough between hands to make a log, then place on cookie sheet and slightly flatten. Leave some room because dough expands on first baking.

Bake at 350 for 20-25 minutes or slightly brown in bottom. Let logs cool on a baking rack. When cool slice diagonally (very important!) into 1 inch slices. Lay each piece on its side on a cookie sheet and place in oven for another 7-9 min, then turn over and bake other side 7-9 minutes, until light brown.

Be patient! Waiting 'til each side is light brown ensures you'll get the crunch! Dip in tea or red wine (my Nana loved that!). Enjoy!