

Almond and Lemon Biscotti Dipped in White Chocolate

Giada De Laurentiis, 2008

20 biscotti

2 cups all-purpose flour

$\frac{3}{4}$ cup cornmeal

1 $\frac{1}{2}$ teaspoons baking powder

1 teaspoon salt

1 cup sugar

3 large eggs

3 Tablespoons grated lemon zest (3-4 lemons)

$\frac{3}{4}$ cup coarsely chopped whole almonds

18 ounces white chocolate chips



Preheat the oven to 325 degrees F. Line a large baking sheet with parchment paper. In a large bowl, whisk together the flour, cornmeal, baking powder, and salt.

In another large bowl, beat the sugar and eggs with an electric mixture until pale yellow, about 3 minutes. Mix in the lemon zest and then the flour, and beat until just blended. (The dough will be sticky.) Stir in the almonds. Let the dough rest for 5 minutes.

Divide the dough evenly into 2 equal mounds and place on the baking sheet. With moist hands, space the dough evenly apart and form into 9 by-3-inch logs. Bake for 35 minutes until lightly browned. Cool for 5 minutes. Using a serrated knife, cut the logs crosswise into $\frac{3}{4}$ -inch-thick diagonal slices. Arrange the biscotti cut side down on the same baking sheet. Bake until the cookies are pale golden, about 25 minutes. Let cool completely.

Place the chocolate chips in a medium bowl. Place the bowl over a pan of simmering water, making sure the bottom of the pan does not touch the water. Stir until the chocolate is melted and smooth. Dip the end of each biscotti in the chocolate. Transfer the dipped biscotti to a wire rack, set over a baking sheet, until the chocolate has hardened. Store in an airtight container.

Calories: 268; Fat: 11 grams (Saturated Fat: 5.5 grams); Protein: 5 grams; Carbs: 39 grams; Sugar: 26 grams Fiber: 1 gram; Cholesterol: 40 milligrams; Sodium: 191 milligrams