

Classic Biscotti Recipe - 4 Ways

from kristineskitchenblog.com

This classic biscotti recipe makes the best biscotti cookies! A basic biscotti recipe plus recipes for almond biscotti, chocolate biscotti and cranberry orange biscotti. These homemade biscotti cookies are easy to make and perfect for holiday gifts and cookie trays!

Prep Time	Cook Time	Total Time
15 mins	35 mins	1 hr 20 mins

Servings: 20 biscotti Calories: 84kcal



4.94 from 79 ratings

Ingredients

Classic Biscotti

- 4 tablespoons unsalted butter cold or slightly softened, cut into 4 pieces
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla extract use 1 teaspoon if adding almond or anise extract
- $\frac{1}{2}$ teaspoon almond extract or anise extract optional
- 1 cup all purpose flour
- 1 cup white whole wheat flour*
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- turbinado sugar coarse sugar, optional

Chocolate Biscotti

- 4 tablespoons unsalted butter cold or slightly softened, cut into 4 pieces

- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 cup all purpose flour
- $\frac{3}{4}$ cup white whole wheat flour*
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup chocolate chips
- $\frac{1}{2}$ cup chopped almonds or walnuts optional

Almond Biscotti

- 4 tablespoons unsalted butter cold or slightly softened, cut into 4 pieces
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 1 teaspoon almond extract
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 cup all purpose flour
- 1 cup white whole wheat flour*
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup chopped almonds
- turbinado sugar coarse sugar, optional

Cranberry Orange Biscotti

- 4 tablespoons unsalted butter cold or slightly softened, cut into 4 pieces
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- zest of 1 orange about 1 tablespoon
- 1 cup all purpose flour
- 1 cup white whole wheat flour*

- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup dried cranberries
- turbinado sugar coarse sugar, optional

Instructions

Classic Biscotti

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Using an electric mixer, beat the butter and sugar together until creamy.
3. Add the eggs and vanilla extract. If you would like to add almond extract or anise extract, add it now. Mix until well combined.
4. In a medium bowl, whisk together the all purpose flour, white whole wheat flour, baking powder and salt.
5. Add the flour mixture to the mixing bowl and mix on low speed until combined, scraping down the sides of the bowl as needed.
6. Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into a log that is about 8 inches long.
7. Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about 3/4-inch thick. Gently press the sides and ends of the logs to even them out and flatten them.
8. If desired, sprinkle the logs with turbinado sugar.
9. Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.
10. Let the logs cool on the baking sheet for 30 minutes.
11. Use a sharp knife to cut the logs into biscotti shape, on the diagonal. Press straight down with the knife, rather than sawing.
12. Place the biscotti, cut side up, on the baking sheet. Bake for 12-16 more minutes, until dry. The centers of the cookies will be slightly soft and will crisp as they cool.
13. Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.

Chocolate Biscotti

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Using an electric mixer, beat the butter and sugar together until creamy.
3. Add the eggs and vanilla extract. Mix until well combined.
4. In a medium bowl, whisk together the cocoa powder, all purpose flour, white whole wheat flour, baking powder and salt.
5. Add the flour mixture to the mixing bowl and mix on low speed until combined, scraping down the sides of the bowl as needed.
6. Mix in the chocolate chips and nuts, if using.
7. Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into a log that is about 8 inches long.
8. Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about 3/4-inch thick. Gently press the sides and ends of the logs to even them out and flatten them.
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13. Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.

Almond Biscotti

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Using an electric mixer, beat the butter and sugar together until creamy.
3. Add the eggs, almond extract and vanilla extract. Mix until well combined.

4. In a medium bowl, whisk together the all purpose flour, white whole wheat flour, baking powder and salt.
5. Add the flour mixture to the mixing bowl and mix on low speed until combined, scraping down the sides of the bowl as needed.
6. Stir in the chopped almonds.
7. Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into a log that is about 8 inches long.
8. Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about 3/4-inch thick. Gently press the sides and ends of the logs to even them out and flatten them.
9. If desired, sprinkle the logs with turbinado sugar.
10. Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.
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14. Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.

Cranberry Orange Biscotti

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Using an electric mixer, beat the butter and sugar together until creamy.
3. Add the eggs, vanilla extract and orange zest. Mix until well combined.
4. In a medium bowl, whisk together the all purpose flour, white whole wheat flour, baking powder and salt.
5. Add the flour mixture to the mixing bowl and mix on low speed until combined, scraping down the sides of the bowl as needed.
6. Mix in the dried cranberries.
7. Divide the dough in half. Shape each half into a ball and then use your

- hands to shape each ball into a log that is about 8 inches long.
8. Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about 3/4-inch thick. Gently press the sides and ends of the logs to even them out and flatten them.
 9. If desired, sprinkle the logs with turbinado sugar.
 10. Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.
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 13. Place the biscotti, cut side up, on the baking sheet. Bake for 12-16 more minutes, until dry. The centers of the cookies will be slightly soft and will crisp as they cool.
 14. Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.

Notes

- You may replace the 1 cup of white whole wheat flour with 1 cup of all purpose flour.
- You may sprinkle turbinado sugar (coarse sugar) on the logs before baking for a pretty sparkle. I did this with my classic biscotti pictured above.
- You can dip your cooled biscotti in melted chocolate. Refrigerate chocolate dipped biscotti for a few minutes to help the chocolate harden.
- I have always made this recipe using cold butter and have had no problem combining it with the sugar using a stand mixer. Since some readers have expressed difficulty creaming the cold butter (this may be more of an issue if using a hand mixer), I've modified the recipe to indicate that cold or slightly softened butter may be used.

Nutrition

Serving: 1 biscotti | Calories: 84kcal | Carbohydrates: 14g | Protein: 2g | Fat: 3g | Saturated Fat: 1g | Cholesterol: 21mg | Sodium: 75mg | Fiber: 1g | Sugar: 6g

Nutrition information is only an estimate.



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