

All-Corn Biscotti
"Biscotti: twice baked and ready for dunking,"
By Nick Malgieri, *Los Angeles Times Syndicate*
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2 cups whole, unblanched almonds
1 cup yellow cornmeal
1 cup cornstarch
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 egg
2/3 cup sugar
1/4 cup honey
2 tablespoons melted butter or vegetable oil
1 teaspoon vanilla extract

A wheat- and gluten-free version of Biscotti Napoletani, these biscotti are delicate and crunchy. Be sure to let them cool after the first baking or they will be difficult to cut into individual pieces.

Grind 1 cup almonds in food processor fitted with metal blade by pulsing repeatedly until almonds are fine. Mix well in bowl with remaining 1 cup whole almonds, cornmeal, cornstarch, baking soda and cinnamon.

Beat egg in separate bowl and whisk in sugar, honey, butter and vanilla. Add dry ingredients and stir with rubber spatula to form stiff dough. Scrape dough onto baking sheet lined with buttered parchment. Press with palm of hand into even layer about 1/2 inch thick, completely covering bottom of pan.

Bake at 350 degrees until well risen and firm, about 30 minutes. Cool in pan 5 minutes, then invert onto cutting board and cool completely. Cut into 3 (3x13-inch) strips. Cut each strip into 1/2-inch-wide slices. Arrange biscotti on baking sheets and bake about 15 minutes longer.

Makes 6 to 7 dozen biscotti.