

Rosemary Walnut Biscotti
"Foods for Holiday Giving – Biscotti"
By Carol Field
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Yield: approximately 40 biscotti

2-1/4 cups unbleached all-purpose flour
2 tablespoons cornmeal (preferably stone ground)
1 teaspoon double-acting baking powder
1 teaspoon salt
1 large egg
1/2 cup plain non-fat yogurt
1 stick (1/2 cup) unsalted butter, cut into bits and softened
3/4 cup walnuts, toasted and chopped coarse
1 tablespoon fresh rosemary leaves, chopped fine or 1 teaspoon dried crumbled

In the bowl of an electric mixer fitted with the paddle attachment blend the flour, the cornmeal, the baking powder and the salt, add the egg and the yogurt, and beat the mixture on low speed until a dough is formed. Add the butter, beating until it is just incorporated and stir in the walnuts and the rosemary.

Turn the dough out onto a lightly floured surface, knead it several times and let it stand, covered with a kitchen towel for 5 minutes. Halve the dough and working on a large buttered and floured baking sheet with floured hands, form each piece of dough into a flattish log 12 inches long and 2 inches wide. Arrange the logs at least 3 inches apart on the baking sheet, bake them in the middle of a preheated 325°F oven for 20-25 minutes, or until they are set and pale golden, and let them cool on the sheet on a rack for 10 minutes. On a cutting board cut the logs crosswise on the diagonal into 1/2-inch thick slices, arrange the biscotti, cut sides down, on the baking sheet and bake them in the 325°F oven for 10-12 minutes on each side, or until then are pale golden. Transfer the biscotti to racks to cool and store them in airtight containers.

Donna's Notes: Although I baked the cookies at the suggested temperature, because they weren't quite baked through, I had to bake for an additional 10 minutes. I would increase the oven temperature to 350°. Make sure you test the doneness by inserting a toothpick into the dough. The biscotti are a bit delicate, therefore, I wouldn't turn the cookies over during the second baking. Bake for 12-15 minutes, or until golden brown on the bottom.