



Rosemary-Pine Nut Biscotti



Cook
20 m

Ready In
2 h 15 m

Recipe By: EatingWell Test Kitchen

“These amazing olive oil biscotti are studded with rich, buttery-tasting pine nuts. Try them alongside fruit sorbet, cheese or summer peaches.”

Ingredients

- 1½ cups all-purpose flour
- ⅔ cup semolina flour (see Tip) or fine cornmeal
- ⅔ cup pine nuts
- 2 tablespoons fresh rosemary, minced
- 2 teaspoons baking powder
- 2 large eggs, at room temperature
- ⅔ cup sugar
- ⅓ cup extra-virgin olive oil
- ½ teaspoon salt

Directions

- 1 Preheat oven to 350°F. Coat a large baking sheet with cooking spray.
- 2 Combine all-purpose flour, semolina flour (or cornmeal), pine nuts, rosemary and baking powder in a large bowl, mixing until the rosemary is evenly distributed throughout.
- 3 Whisk eggs, sugar, oil and salt in a medium bowl just until combined and uniform (but not until the sugar dissolves).
- 4 Stir the wet ingredients into the dry ingredients to form a soft dough. Turn out onto a lightly floured surface and shape into a 12-by-2½-inch log. Transfer to the prepared baking sheet.
- 5 Bake for 30 minutes. Let cool on the baking sheet for 15 to 20 minutes.
- 6 Reduce oven temperature to 325°F. Slice the log crosswise into ½-inch-thick slices; place them cut-side down on the baking sheet.
- 7 Bake for 10 minutes. Turn over and continue baking for 10 minutes more. Cool on the baking sheet for 5 minutes, then transfer the biscotti to a wire rack to cool completely.

Make Ahead Tip: Store airtight at room temperature for up to 3 days or freeze for up to 3 months.

Tip: Look for semolina flour, a nutty-tasting coarse flour milled from durum wheat, in natural-foods stores and Italian specialty markets.

Storage smarts: To extend the life of your baked goods, store them in an airtight container in a single layer or between layers of parchment paper to prevent sticking.

