

Almond Biscotti Recipe

Yields: 2–3 dozen

Skill level: Intermediate

Prep time: 20 minutes

Bake time: 45 minutes total

Ingredients

- 2 cups all-purpose flour
 - 1 teaspoon baking powder
 - 1/4 teaspoon salt
 - 3/4 cup granulated sugar
 - 1/2 cup unsalted butter, softened
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - 1/2 teaspoon almond extract
 - 1 cup sliced almonds, lightly toasted
 - Optional: white chocolate or dark chocolate for drizzling/dipping
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Step-by-Step Instructions

1. Preheat & Prep

Preheat your **Bluestar convection oven** to **350°F**. Line a baking sheet with parchment paper.

2. Make the Dough

In a medium bowl, whisk together the flour, baking powder, and salt. In a separate bowl, cream the butter and sugar until light and fluffy. Beat in the eggs, vanilla, and almond extract. Gradually mix in the dry ingredients until combined. Fold in the toasted almonds.

3. Shape & First Bake

Divide the dough in half. On your prepared baking sheet, shape each half into a log about 12 inches long and 2–3 inches wide. Flatten the tops slightly.

Bake in the **Bluestar convection oven** for **25–30 minutes**, or until golden brown and firm to the touch. Thanks to the even airflow in the convection system, both logs will bake uniformly—even on a double tray.

4. Slice & Second Bake

Remove from oven and let cool slightly. Reduce oven temperature to **300°F**. Using a serrated knife, slice the logs diagonally into 1/2-inch pieces.

Arrange the slices cut-side down on the baking sheet and return to the oven. Bake for **8–10 minutes per side**, flipping once, until crisp and golden. Bluestar’s convection ensures an even, toasty crunch on every biscotti.

5. Optional Garnish

Drizzle cooled biscotti with melted white or dark chocolate for an extra festive finish.