

# OUR FAMILY RECIPE



**TITLE:** Biscotti (Adapted from *Good Housekeeping Cookies!* Recipe Book, “Ginger Biscotti”)

**FROM THE KITCHEN OF:** John Paul Scanlan

## INGREDIENTS AND DIRECTIONS:

Active Time: 25 minutes, plus cooling

Bake Time: 50 minutes

3 cups all purpose flour

2 TB baking powder

¼ tsp salt

½ cup butter (1 stick) softened

½ cup granulated sugar

½ packed light brown sugar

3 large eggs

1. Preheat oven to 350°F. Grease large sheet pan (or lay parchment paper).
2. In medium bowl, stir together flour, baking powder and salt.
3. In larger bowl, mix butter, granulated and brown sugars until light and creamy. Beat in one egg at a time until incorporated.
4. Combine the sugar mixture with the flour mixture, gradually. Mix until combined. Dough should be a slightly damp, crumbly consistency.
5. Divide dough in half; create two logs and shape into ~12 inch logs, allowing 3 inches between them.
6. Bake about 30 minutes until tester comes out clean; Cool for 10 minutes
7. Transfer logs onto a cutting board; with a serrated knife, cut each log crosswise to create ½ thick slices.
8. Place slices cut-side down back on the cookie sheet; bake ~20 minutes, until golden, turning slices mid-way through.
9. Transfer cookies to wire racks to cool; they will harden as they cool.

\*\*if you wish to adapt this recipe for other flavors you can do the following:

~ **Chocolate Biscotti** (add ¾ cup cocoa powder)

~ **Fruit Biscotti** (add ¾ cup of your dried fruit of choice: cranberries, cherries, blueberries etc.; you can also do savory flavors like adding herbs, or cayenne peppers (to taste!))

~ **Citrus Zest** (zest 2-3 rinds from either an orange/lemon, soak in a bowl with ~2-3 TB of lemon juice while you mix the rest of the dough)

~ **Ginger Biscotti** (add 1 TB ground ginger to the recipe above(dried) + ½ cup fresh ginger, chopped)

## Our family story about this recipe:

When Kitty and I first started dating we would sometimes try new recipes we saw in the newspaper, or in random recipe books. Even though some of the recipes didn't turn out, it was fun to be doing something creative together. A few years later, I decided I wanted to bake for the local summer Farmer's Market in my hometown of Ebensburg. I got my kitchen inspected by the PA Department of Agriculture and spent most evenings baking for the market on Saturday morning.

Among the varieties of pastries and breads, I decided to add biscotti to my list, to broaden my variety of items I was selling...it's pretty simple to make, but is a multi-step process, it essentially bakes twice; not everyone had heard of biscotti when I was first making it, but everyone who tried it, liked it.

For as much work as it was during the week, it was fun to interact with people and have return customers come by on the Saturday mornings. Through the market, I got to know the other vendors across the season and could barter some baked goods for some of their products.

Baking for the market was a family affair: My dad, or brother Andrew, would come over and help package or clean things, as I was finishing other batches of things. My mom would do 'word of mouth' advertising to get friends and neighbors to stop off at my market stand. And, Kitty would be there to help on a Friday night with things, or be at the stand to help sell everything in the morning.

Baking has helped me grow in confidence and skill, and has been a great way to expand my creativity. I want to put my best effort in because baking for people is an extension of yourself. You want to put the best version of yourself, with love and care into whatever you're making, which translates into everything you do. Ultimately, I wanted to try to bring enjoyment into peoples lives with my baked goods, because food brings people together.

I've gifted Kitty with biscotti for Christmas. Throughout the year, we bake sourdough, biscuits, or other recipes together, and it'll be wonderful to continue baking as a family with Kitty and with our daughter as she grows!

*"Sitting at table for the family dinner, sharing our meal and the experiences of our day, is a fundamental image of togetherness and solidarity," - Pope Francis*

**Add a picture: of your family, of this food, of your family cooking or eating this food together (optional):**

