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Meyer Lemon Biscotti

Posted March 29, 2015 | Yields 26-30 biscotti

To make these even more lemony, I added candied lemon peel. If you don't have it or can't find it, just bump up the lemon zest and add 1/2 more tablespoon of lemon juice. And if you can't find meyer lemons, substitute eureka lemons (the variety found in most grocery stores, they'll work just fine.)

Biscotti:

2 3/4 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
pinch fine sea salt
1 1/2 tablespoons fresh meyer lemon zest
2 tablespoons fresh meyer lemon juice
1 1/2 tablespoons candied lemon peel, finely chopped
1 tablespoon vegetable oil
3 large eggs

Glaze:

2/3 cup confectioner's sugar
1 1/2 tablespoons meyer lemon juice
1 1/2 tablespoons meyer lemon zest

To make the biscotti:

Preheat oven to 350F. Line a standard baking sheet with non-stick liner. Sift flour, sugar, baking powder and salt into a large bowl. Add in zest, juice, candied peel, oil, and eggs. Mix to combine. Dough will be loose and crumbly (and appear dry) but it will come together once you start kneading it.

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Turn dough out onto a well-floured surface and knead gently for about 5-7 minutes, or until dough forms a nice ball. The dough will feel sticky, that's ok, don't add any more flour though. Just keep kneading on floured surface until you can easily shape it. Divide dough in half. Roll out each half with your hands to an 8-inch roll and approximately one-inch thick. Place rolls on baking sheet a few inches apart from each other.

Bake at 350F for 30 minutes. Remove from baking sheet and cool on a wire rack for 10 minutes. Cut each roll diagonally into 15 or so half-inch slices. Place the slices cut side down back on the same baking sheet.



Reduce oven temperature to 325F and bake for another 10-12 minutes. Then turn biscotti over and bake one last time for another 10-12 minutes. The interior will still be a bit soft, but it will harden as the biscotti cools. Remove from baking sheet to a wire rack and cool completely. For the glaze: Combine the confectioner's sugar, zest and juice in a small bowl. Then drizzle over cooled biscotti. Or you can put the glaze in a pastry bag and pipe if you're feeling fancy.



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