



Welcome to the King Arthur Baking School's Virtual Biscotti class. Cookies so nice we bake them twice! You'll learn how to create these crisp Italian treats in both sweet and savory flavors. Which will be your favorite, classic almond or peppered parmesan? We'll share techniques for making different sizes and degrees of crunchiness so you can customize to your personal taste. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you! Please scroll past the ingredients list for your recipes.

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 438 grams (3 3/4 cups)

Granulated sugar: 198 grams (1 cup)

Baking powder: 1 1/2 teaspoons

Salt: 1 1/8 teaspoon

Ground black pepper: 1 teaspoon

Eggs: 4 large

Unsalted butter: 85 grams (1/4 cup + 2 tablespoons), cold, cut into 1/2-inch dice

Parmesan cheese, grated: 50 grams (1/2 cup)

Milk: 119 grams (1/2 cup)

Almond extract: 1 1/2 teaspoons

Almonds, lightly toasted and coarsely chopped: 71 grams (1/2 cup) (optional)*

*To toast nuts, preheat the oven to 350°F/175°F. Spread the nuts in an even layer on a parchment-lined baking sheet. Bake the nuts for 8 to 10 minutes, or until golden and fragrant. Allow nuts to cool before chopping.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 3 medium and 1 small

Fork

Pastry Blender

Spatula (or plastic bowl scraper)



Ruler (optional)

Pastry brush (optional)

Cutting board

Serrated knife

Baking sheets with parchment paper or silicone baking mats: 2