

Brown Sugar Cinnamon Biscotti

Based on the recipe by King Arthur Flour

Ingredients

2 large eggs
2/3 cup brown sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
2 cups flour
2 teaspoons cinnamon
1 cup cinnamon chips

In a medium bowl, beat eggs, brown sugar, baking powder, salt and vanilla until creamy.

Lower mixer speed and add flour, cinnamon, cinnamon chips and walnuts and stir until just incorporated.

Transfer the dough to a greased or parchment lined biscotti pan or to a large baking sheet. Shape dough into a rough log approximately 14 inches long (or press evenly into biscotti pan). The log should be about 2 1/2 inches wide and 3/4 inch thick. Use a wet dough scraper or wet hands to shape the dough evenly.

Bake at 350 degrees F for 25 minutes. Remove from oven and let cool on pan for 5 to 25 minutes.

Five minutes before cutting, lightly but thoroughly spray room temperature water along the log, including sides and top. *Note: I didn't have a spray bottle, so I used a silicon basting brush and lightly wet the top of my dough.* This softens the crust of the dough, making it easier to cut.

Reduce the oven temperature to 325 degrees F and wait 5 minutes before cutting the biscotti into 3/4 inch slices. *Note: Be sure to cut straight up and down so as to keep even thickness from top to bottom of the biscotti.* Feel free to slice on a diagonal or crosswise, to your preferences for size.

Set the biscotti upright on a parchment or silicon lined baking sheet. Bake for 25 minutes.

Remove from oven and transfer to a wire rack to cool completely. Store in airtight containers to preserve texture, or if you'd like the biscotti harder, store uncovered overnight to continue drying.

Makes 14 biscotti.

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