

There's a Chef in My Kitchen, llc



a log, about 12 to 15 inches long. Transfer each log onto one of the prepared cookie sheets. Press each log into shape by gently flattening until about 1-inch thick. Place the cookie sheets in the oven and bake for 25 minutes, until the edges begin to brown a bit.

Remove the cookie sheets from the oven and reduce the oven temperature to 275° F. Allow the logs to cool about 5 minutes or long enough so that you can handle them. Using a sharp knife, cut each log on the diagonal into about 1-inch thick slices. Arrange each cookie on the cookie sheet cut side up. Bake for 10 minutes; remove from the oven and carefully flip the cookies over. Return to the oven and finish baking for a final 10 minutes, or until the batter is cooked through. Remove the cookie sheets from the oven and allow to cool.

Chef's Notes:

Peach Rooibos Tea Biscotti. I use [The Spice and Tea Exchange's](#) Peach Rooibos Tea with light brown sugar and chopped almonds. The flavor combination is outstanding with the tea's pieces of dried peach, marigold and safflower flower petals. It is absolutely delicious when served with a light lemon or fruity sorbet.

Rainforest Mate' Tea Biscotti. This blend from [The Spice and Tea Exchange](#) is particularly robust with notes of licorice, rosehips, and pineapple so I use a dark brown sugar, instead of the light. I also add about 1 tablespoon of lemon zest to the mixture and omit the meaty nuts.





Tea Infused Biscotti

Makes about 30 biscotti

Using herbal and fruit tea is a great way to infuse flavor into this delightful little Italian cookie. Biscotti, Italian meaning *twice baked*, is a fast project with little hands on time. And, when you don't want to be outside you can whip up a batch of these cookies to enjoy with some ice cream or sorbet. Best of all, they take to freezing well so you are always at the ready with a crunchy bite of goodness. I recommend using a spice grinder or mini food processor to grind the tea fine. If you don't have one on hand don't worry; the flavor will still come thru. I recommend visiting [The Spice and Tea Exchange](#) for an amazing array of herbal and fruit teas, not to mention some of the best culinary spices, blends, and powders available.



Ingredients

8 tablespoons (1 stick) butter, softened
1 cup brown sugar, firmly packed
3 cups flour
1 teaspoon baking powder
3 tablespoons herbal and fruit tea, finely ground in a spice grinder
1/2 teaspoon ground cinnamon
3 eggs
1 teaspoon vanilla extract or vanilla infused salt
1/3 cup almonds, chopped (optional)

Preparation

Preheat the oven to 375° F. Prepare 2 cookie sheet pans by covering with parchment paper.

In the bowl of a stand mixer fitted with the paddle attachment, cream the eggs and sugar until light and fluffy about 2 or 3 minutes. Meanwhile, combine the flour, baking powder, ground tea, and cinnamon in a bowl.

Add the vanilla to the egg mixture and combine. With the mixer on low add in the flower mixture and then, if using, the chopped almonds. Mix until combined. You should have a wet, sticky batter.

Turn the batter out onto a lightly floured surface. Using lightly floured hands, form the dough into one large ball. Divide the dough in half. Using your hands, roll each half into