Almond-Apricot Biscotti

Simple yet special are these nutty almond biscotti that turn into a beautiful mosaic when sliced to reveal the orange glow of apricots inside. Biscotti are crunchy Italian cookies meant to be dunked in espresso or wine. Of course, we choose wine and suggest a California sparkling rosé or dessert wine. The white chocolate drizzle and sprinkle of sugar are optional but add a sweet finishing touch

Prep time: 25 minutes
Bake time: 45 minutes
Makes approximately: 18 cookies
Pair with: California dessert wine or California sparkling rosé

Ingredients

- 1 ¼ (144g) cups whole almonds
- 1 ¾ cups (200g) almond flour
- 6 tablespoons (55g) all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon aniseeds
- ½ teaspoon kosher salt
- ½ (125ml) cup honey
- 2 large eggs
- 1 tablespoon California dessert wine
- 2 teaspoons orange zest
- 1 cup (160g) dried apricots, diced
- 1 cup (190g) white chocolate chips, for drizzling (optional)
- 1 teaspoon coconut oil
- 1 tablespoon white sanding sugar

Instructions

Heat oven to 300°F (149°C). Line a large baking sheet with parchment paper. Spread almonds on the baking sheet and toast for 15 minutes, stirring twice during that time. Remove toasted almonds from the oven and turn the oven up to 350°F (177°C).

Transfer nuts to a cutting board and coarsely chop. Set aside. Keep parchment-lined baking sheet for baking the biscotti.

In a large mixing bowl, whisk almond flour, all-purpose flour, baking powder, aniseeds, and salt together. Set aside.

In a medium bowl, whisk the honey, eggs, wine and zest together. Pour into the flour mixture, add the almonds and chopped apricots and gently mix with a large wooden spoon or silicone spatula until everything is just barely moistened. The dough will be sticky, that’s okay.

Turn dough out onto a lightly floured surface, using a bench scraper or a knife, divide the dough in two and place the two pieces about an inch apart on the baking sheet. Shape each half into an 8-9-inch-long oval, patting down until each is about 1/2 inch thick.
Bake for 25-26 minutes, or until the top and sides of the biscotti slabs are lightly browned. Remove from the oven, but do not turn off the heat. Allow to cool for 10 minutes. Once the slabs are cool enough to handle, cut each into 1-inch-thick slices (you should have about 18 total). Set slices cut sides upright, ¼ inch apart, on the baking sheet. Return to the oven to continue baking for 9 minutes. Turn biscotti over and bake the other side for 9 minutes. The cookies will be slightly soft in the centers with harder edges.

Remove from the oven and allow to cool for 5 minutes on the baking sheet. Then transfer to a wire rack to cool completely. As the biscotti cools, it becomes crunchy.

To make the optional white chocolate drizzle, melt the white chocolate and coconut oil together in the microwave or in a heat-proof bowl over a saucepan of simmering water, stirring frequently until it is smooth.

Dip the biscotti in the chocolate to cover about the first inch of the cookie. Drizzle more over the biscotti if you'd like. Sprinkle with sugar before the chocolate sets. Let sit on a wire rack or baking sheet until the chocolate hardens.