



If you love the tang of lemons, this is the cookie for you. Crispy, yet with a great crumb, this biscotti has the perfect amount of lemon in every bite. They are great to eat on their own or perfect with your tea or coffee.

Lemon Biscotti

Ingredients

2 1/4 cups flour
1 cup sugar
3/4 teaspoon baking powder
2 eggs
1/3 cup butter, room temperature
4 teaspoons lemon zest
1 tablespoon lemon juice
1/2 teaspoon lemon emulsion

Ingredients - Icing

1 egg white
1 teaspoon lemon juice
1 1/4 cups icing sugar

Instructions

Preheat your oven to 325°F and line your cookie sheet with parchment paper or a silicone mat. Sift the flour and baking powder in a bowl and set aside. In a stand mixer fitted with a paddle attachment, beat the butter with the sugar until pale and fluffy. Add the eggs, one at a time, followed by the zest, lemon juice, and lemon emulsion. Using a tablespoon, drop the dough onto the prepared cookie sheet and shape it into 2" wide by 1" high logs. You should have enough dough to make 3 logs. Ensure to place the logs 2" to 3" apart as they will spread.

Bake in a preheated oven for 35 minutes or until golden brown on top. Remove from the oven and let them rest in the cookie sheet for 5 minutes. Place on a cutting board and cut into 1" pieces. Arrange the sliced biscotti cut side down back on the cookie sheet and bake for an additional 10 minutes.

Remove from the oven and let them rest in the cookie sheet for an additional 5 minutes. Transfer to a wire rack to cool completely. While the cookies are cooling, prepare the icing. Mix together the lemon juice, icing sugar, and egg white until fluffy. Transfer the icing into a clear plastic pastry bag and seal until ready to use. This icing hardens because of the egg white, so don't leave it uncovered.

When you are ready to ice, cut the bottom tip of the pastry bag. Note: The higher the cut on the pastry bag, the bigger width your swirl will have. Cut no more than 1/8" from the tip.

Ensure that your cookies are laid out in an area where you can frost them continuously. You will need to let them rest for 10 minutes before you can stack them. To ice, squeeze the bag and pull along the icing in a continuous wave. Repeat for all cookies.

Makes 32 to 36 biscotti.