



*A delicious version of the classic Snickerdoodle cookie, this biscotti is flavorful and a perfect accompaniment for your morning coffee. The cinnamon sugar topping is layered both in the middle and the top for an extra burst of cinnamon. You will be sure to want to make this biscotti again and again.*

## **Snickerdoodle Biscotti**

### *Ingredients*

3/8 cup butter, softened  
2 eggs, room temperature  
2 cups flour  
1/2 teaspoon cinnamon  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/3 cup sugar  
1/3 cup brown sugar  
1 teaspoon vanilla

### *Ingredients - Filling/Topping*

1/4 cup sugar  
2 teaspoons ground cinnamon  
2 tablespoons butter, melted  
Confectioners sugar to dust cookies

### *Instructions*

Preheat your oven to 325°F and line your cookie sheet with parchment paper or a silicone mat. Prepare the cinnamon-sugar mixture by mixing together the sugar and cinnamon. Set aside. Sift the flour, cinnamon, baking powder, and salt. Set aside. Using a paddle attachment on a stand mixer, cream the butter and the two sugars until light and fluffy. Add the flour in thirds and mix until the dough is just combined.

Using a tablespoon, place the dough onto the prepared sheet. Shape into a log approximately 2" wide x 1/2" high x 8" long. Brush the top with the melted butter and sprinkle with the cinnamon-sugar mixture. On the top of the first log, add additional cookie batter. Use your hands to shape it and blend it with the bottom layer at the sides. Brush the top with butter and sprinkle with the cinnamon-sugar mixture. Repeat for additional two logs.

Bake for 30 to 35 minutes in the preheated oven. The biscotti top will be a golden brown color. Remove from the oven and allow to cool for 5 minutes. Place on a wood board and cut into pieces approximately 1/2" wide. Place the pieces with the cut side facing up back onto the cookie sheet and bake for an additional 10 minutes.

Allow to rest in the cookie sheet for 5 minutes and transfer to a wire rack to cool completely. Dust with confectioners sugar before serving. Makes 36 biscotti cookies.