

## **Lemon Olive Oil Biscotti**

Pareve | Yield 15 large biscotti

*While olive oil isn't a standard baking ingredient, when used correctly, the flavor can really enhance your baked goods. One of my favorite flavor pairings for olive oil is lemon (and other citrus flavors). These cookies have an amazing (but subtle) fruity flavor, thanks to this lovely flavor combination.*

¾ cup extra virgin or light olive oil  
¾ cup sugar  
zest of 1 lemon  
2 Tablespoons lemon juice  
1 teaspoon vanilla extract  
1½ teaspoons baking powder  
pinch salt  
2 eggs  
2¼ cups flour



1. Preheat oven to 350°F. Line a baking sheet with parchment paper; set aside.
2. In the bowl of an electric mixer, on medium speed, beat together olive oil, sugar, and lemon zest until smooth. Add lemon juice, vanilla, baking powder, salt, and eggs. Beat until combined and creamy.
3. Add flour; beat on low until just combined. The dough will be loose and sticky.
4. Form the dough into a long, narrow log along the length of the prepared baking sheet (it will spread along the width, so don't make it too wide). It is easiest to do this with slightly damp hands. Bake for 25 minutes. Remove from the oven; allow to cool for about 5 minutes.
5. Slice the log into diagonal slices about ½-inch wide. Lay the slices, cut side up, on the baking sheet; bake for 15 minutes. Turn slices over; bake an additional 10 minutes.

**Plan Ahead:** These biscotti freeze well in an airtight container or bag.

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