



Italy, with Gail Hintze

8 September, 2022

Past recipes at [cpldcooking.weebly.com](http://cpldcooking.weebly.com)



Gail recommends the two books whose recipes are featured below as excellent sources for other biscotti recipes and many other great cookie recipes, too:

*The King Arthur Flour Cookie Companion, editors Whitmann & Stillman. 2004 Countryman Press, Woodstock VT*

*Heatter: Maida Heatter's Brand-New Book of Great Cookies. 1995: Random House, New York*

## CINNAMON CHOCOLATE BISCOTTI

Beat together:

- 6 tbsp unsalted butter
- 2/3 cup brown sugar, packed
- ¼ tsp salt
- 1 tsp vanilla extract

Beat in:

- 2 large eggs

Sift together and add:

- 2 cups flour
- 1 ½ tsp baking powder
- 2 tsp cinnamon

Mix well. Stir in:

- 6 oz (1 cup) milk chocolate chunks
- 1 cup lightly toasted walnuts, chopped

Line a baking sheet with parchment paper. On the parchment, shape the dough into a rough log about 14" long x 2 ½" wide x ¾" thick.

Bake at 350° for 25 minutes.

Remove from pan onto a cutting board and let rest about 10 minutes.

Reduce oven temperature to 325°.

Cut log into slices ½" - ¾" thick. Set upright pieces on baking sheet. Bake at 325° for 25 minutes.

Transfer to wire rack to cool.

*From The King Arthur Flour Cookie Companion, editors Whitmann & Stillman. 2004 Countryman Press, Woodstock VT*

## LAKE COMO BISCOTTI

Place in a shallow pan:

2 cups (9 oz) whole almonds

Bake in a 350° oven for 12-15 minutes, until fragrant. Set aside to cool.

Line a baking sheet with parchment paper. Set aside.

Sift together in a large bowl:

2 cups sifted unbleached flour

½ tsp baking soda

½ tsp baking powder

1/8 tsp salt

Mix in:

1 cup minus 2 tbsp granulated sugar

Place about ½ cup of this mixture in a food processor fitted with the metal chopping blade. Add about ½ cup of the toasted almonds and process for about 30 seconds, until the nuts are fine and powdery. Add the nut mixture and the remaining almonds to the large bowl, and mix.

Beat until just mixed:

2 large eggs

Finely grated rind of one large firm lemon

1 tbsp plus 1 ½ tsp lemon juice

Scant ½ tsp almond extract

Add to the dry ingredients and stir. And stir some more...it will take a few minutes to get the dry ingredients moistened, but it will happen!

Divide the dough into four parts. Arrange the parts on the parchment paper and shape each part into a roll about 10" long. (Original recipe rolls each part out on a floured board, then brushes off extra flour with pastry brush. I just arrange the dough on the parchment paper in long strips, and push together with moistened fingers). Rolls should be about 2" apart on baking sheet.

Bake at 375° for 20 minutes. Rolls will be lightly colored and should feel slightly firm.

Reduce oven temperature to 275°.

Transfer the rolls to a cutting board. Hold a hot loaf with a pot holder or folded towel and carefully cut into slices ½" to ¾" wide. A serrated knife works best.

Place slices on unlined cookie sheet. Bake at 275° for 35 to 40 minutes. Remove from oven and let stand until cool.

*From Heatter: Maida Heatter's Brand-New Book of Great Cookies. 1995: Random House, New York*

## PECAN AND GINGER SLICES

Butter two loaf pans 8 ½" x 4 ½" x 2 ¾". Dust pans with fine, dry bread crumbs. Invert pans over sink to remove excess, but leave a generous coating.

Beat until soft:

4 oz. unsalted butter

Beat in:

1 tsp vanilla extract

1 ½ cups granulated sugar

Beat in one at a time:

4 large eggs

Sift together and stir in:

1 ¾ cups sifted unbleached flour

Scant ½ tsp salt

½ tsp baking powder

Stir in:

5 oz. crystallized ginger, cut into pea-sized pieces (easiest to cut with scissors)

10 oz (3 cups) pecan halves or large pieces

Divide dough between the two pans. Each pan will be less than half full. Smooth the tops, then make a deep trench down the center of each loaf, the length of the pan. This step helps prevent a high mound in the middle of the loaves.

Bake at 350° for 55 minutes, until a cake tester inserted in the middle comes out clean. Reverse the pans front to back after first 30 minutes to insure even baking.

Remove the pans from the oven. Wet and wring out two paper towels and place one on top of each loaf. Cover each pan with aluminum foil and fold tight to keep steam in.

Let the cakes cool in the pans. Remove loaves from pans. Remove foil and towels. Wrap loaves in plastic and freeze for a couple hours. (Original recipe suggests "several hours," but I found the loaves much more difficult to cut if they were in the freezer that long).

Place the frozen loaf on a cutting board and cut into ¼" slices. (original recipe suggests long, thin knife with a sharp, straight blade. I used a serrated knife.) Cut slowly and carefully. If the loaf is too hard to slice neatly, wait a few minutes and try again. Repeat with second loaf.

Place the slices on an unlined cookie sheet. Bake at 325° for 15 to 25 minutes, depending on the thickness. Watch them carefully; you want a pale golden color, but once they start to color they can burn quickly. Do not overbake.

Transfer to wire rack to cool.

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## More September shenanigans at Chillicothe Public Library

Info and event registration is at <https://bit.ly/3uX9G4w>, or you can scan the QR code.



- Upcoming Cooking around the World sessions:
  - October 13: Finland (registration opens Sept. 9)
  - November 10: Sourdough (registration opens Oct. 14)
  - December 8: Uruguay (registration opens Nov. 11)
  
- September is Library Card Sign-up Month! If you don't already have a library card, sign up for one this month and get a key-chain, bookmark, and raffle entry for a gift certificate to El Molcajete or Triple Dipple's. You can also take a picture with our HUGE library card!
  
- Concert: Larksgrove – Sat., Sept 10 @ 2 pm
  
- Red Cross Blood Drive – Wed., Sept 14 @ 12-5 pm
  
- Illinois Libraries Present is back with a new season line-up! Join these live virtual events online or come to the library for a watch party.
  - Wed., Sept 14 @ 7 pm: Marlee Matlin, Oscar award-winning actress.
  - Wed., Oct 12 @ 7 pm: Jesmyn Ward, National Book Award-winning author.
  - Wed., Nov 16 @ 7 pm: Caitlin Doughty, author, mortician, advocate and founder of reform collective, The Order of the Good Death.
  - Tue., Dec 13: Shauna Sever, author of *Midwest Made: Big, Bold Baking from the Heartland*, joins us to celebrate baking this holiday season.
  - Wed., Jan 11: Ross Gay, American poet and New York Times best-selling essayist, kicks off a new year with his forthcoming book, *Inciting Joy*.
  
- Be Red Cross Ready: Emergency Preparedness Workshops
  - Thur., Sept 15 @ 6 pm: Earthquakes, Floods, Tornadoes
  - Thur., Sept 22 @ 6 pm: Thunderstorms, Extreme Heat, Winter Storms
  - Sat., Oct 15 @ 9 am-1 pm: CPR & First Aid
  
- Wellmobile – Sat., Sept 17 @ 9:30-11:30 am
  
- Autumn Market – Wed., Sept 21 @ 4-7 pm: Shop local produce, baked goods, handicrafts, and more, while enjoying music by the Roundstone Buskers and munchies from El Zarape Taco Truck and Swanee's Soft Pretzels.
  
- *The Princess Bride* Interactive Movie – Thur., Sept 29 @ 5:45 pm (registration required)
  
- Did you know we have FIVE book clubs that meet throughout the month? Check them out at [www.chillipld.org](http://www.chillipld.org).