

In The Kitchen
with Christine Ciancetta



December 2019

Perfect Bakes

Pizzelle ...

...are one of the oldest known Italian cookies and originated in the mid-west section of Italy. Originally, they were made for the "Festival of the Snakes" also known as the "Feast Day of San Domenico" in the village of Colcullo in the Italian region of Abruzzo. ... The name comes from the Italian word *pizze* for round and flat.

3 large eggs	1¾ cups unbleached All-Purpose Flour (preferably King Arthur)
¾ cup sugar	2 teaspoons baking powder
¼ teaspoon salt	½ cup (1 stick) melted butter
1 teaspoon anise extract (or vanilla extract)	

Using a hand or stand mixer, beat the eggs, sugar, salt, and vanilla until well combined. Add in the flour and baking powder and mix until smooth. Add the melted butter again mixing until smooth; the batter will be thick and soft. It will continue to stiffen as it sits. This is ok!

Heat your pizzelle iron. Grease it as directed in the manufacturer's instructions. (As the iron heats, the batter will stiffen.) Spray with oil, if needed.

Place a tablespoon of batter in the center of each pizzelle plate. Press cover down to distribute the batter. Cook for about 30-45 seconds. Remove and cool.

Almond Biscotti

Makes 30 cookies

¾ cup whole almonds, lightly toasted* and chopped coarsely	(Optional: 1 large egg white beaten with pinch of salt)
2 cups all-purpose flour	1 cup sugar
1 teaspoon baking powder	4 tablespoons unsalted butter, melted and cooled
¼ teaspoon salt	¼ teaspoon almond extract
2 large eggs	½ teaspoon vanilla extract

**The almonds will continue to toast while the biscotti bake; toast the nuts until they are fragrant but not brown.*

Adjust oven rack to middle position and heat oven to 350°F. Line a baking sheet with parchment paper.

Whisk together flour, baking powder, and salt in a medium bowl. Set aside. By hand or with an electric mixer, cream the butter and sugar until light and smooth. Beat in the eggs, one at a time. Add the extracts and combine. Stir in the almonds. Fold in the dry ingredients until the dough is just combined.

Divide batter in half and turn both portions on prepared baking sheet. Using floured hands, form each **half** into an approximate 8-inch x 3-inch log. (Optional: Gently brush tops of loaves with egg white wash.) Bake until loaves are golden and just beginning to crack on top, 25 to 30 minutes; rotate pan halfway through baking.

Reduce oven temperature to 325°F. Let loaves cool on baking sheet for 30 minutes then transfer loaves to cutting board. Using a serrated knife, slice each loaf on slight bias into ½-inch-thick slices. Lay slices, cut side down, about ¼ inch apart on baking sheet with parchment (ok to use the same one). Bake until crisp and golden brown on both sides, about 20-35 minutes, flipping slices halfway through baking. Let cool completely before serving. Biscotti can be stored in an airtight container for up to 1 month.



This winter Bayview School of Cooking is proudly featuring wines from Castle Rock Winery.



Chocolate Biscotti

2 cups unbleached all-purpose flour
¾ cup plus 2 tablespoons cocoa powder
1 teaspoon salt
1 teaspoon baking soda
1¾ cups lightly packed dark brown sugar
⅓ cup granulated sugar
4 tablespoons butter, at room temperature
1 tablespoon vanilla extract

1 teaspoon double-strength instant espresso
(such as Medaglia D'oro)
3 large eggs
1 rounded cup small milk chocolate chips
1 large egg, beaten and mixed with
1 tablespoon water, for egg wash
2 tablespoons raw sugar

Preheat oven to 350°F. Line a 12-inch by 17-inch baking sheet with parchment paper.

Sift together flour, cocoa, salt and baking soda; set aside. Using an electric mixer, cream together the brown sugar, granulated sugar and butter for 3 to 5 minutes at medium speed. Add vanilla extract and espresso. Mix briefly then add eggs one at a time, mixing for about 10 seconds at medium-low speed after each addition. Add sifted flour mixture and mix at low speed until dough comes together, 1 to 2 minutes. Add chocolate chips and mix just until chips are evenly incorporated, 15 to 20 seconds.

Transfer dough to a work surface and divide in two balls. Place a sheet of parchment on your surface then form each ball into a log 1½ to 2 inches wide. Transfer logs on parchment to a baking sheet. Flatten the logs slightly. Brush tops of logs with egg wash and sprinkle each log with 1 tablespoon raw sugar.

Bake 30-40 minutes until biscotti have spread out and have a few cracks. The top should bounce back slightly when pressed with fingertips. Remove from oven and let cool.

Reduce oven to 325°F. Using a sharp serrated knife, cut logs on the bias into ¼-inch to ½-inch slices. Place each slice with a cut side down on a baking sheet lined with parchment paper. Bake until firm, crisp and slightly dry, about 15 minutes. For less crisp cookies, bake for half the time, about seven minutes. Store in an airtight container at room temperature for up to three days, or freeze for up to three months.

Zaletti

¾ cup dried currants (or finely chopped sour cherries or raisins)
2 tablespoons flour
Scant ¾ cup butter, at room temperature (1½ sticks)
½ cup plus 1½ tablespoons sugar
2 large eggs at room temperature
½ teaspoon vanilla extract
1½ cups flour
1 cup polenta regular or coarse (**not** instant or fine)
2 teaspoons baking powder
¾ teaspoon salt

Heat oven to 325°F. Line a baking sheet with parchment paper. Toss the dried fruit with 2 tablespoons of flour in a small bowl and set aside. In the bowl of a stand mixer, or by hand, beat together the butter and sugar until smooth and creamy, about one minute. Add the eggs, one at a time, then the vanilla.

In a separate bowl, whisk together the 1½ cups flour, polenta, baking powder, and salt. Mix the dry ingredients into the butter mixture until incorporated, then stir in the dried fruit. Form dough into balls the size of a small unshelled walnut. Place them evenly spaced on the prepared baking sheet and press them down gently with your hands to partially flatten them.

Bake for about 12 minutes, rotating the baking sheets midway during baking, until the cookies are very light brown on top. Remove the oven and let cool completely.

