



KIKI AND GREG'S HOLIDAY BISCOTTI

Preheat Oven to 350°

2 cups unbleached all-purpose flour
1½ teaspoons baking powder
1 teaspoon kosher salt
¾ cup sugar
½ cup (1 stick) unsalted butter
2 large farm-fresh organic eggs

2 teaspoons freshly ground anise seed
1 teaspoon pure vanilla extract
3 one ounce squares white chocolate
¾ cup dark chocolate chunks or chips
¾ cup chopped crystallized ginger



While reading a French cookbook, we learned the phrase "mise en place." It's a fancy French term that basically means, "get all your ingredients out, prepared, measured and ready to go before you start cooking." Greg says it means, "Are the mice in place?" We're finding that cooking from a recipe goes much more smoothly if everything's ready to go.

Whisk flour, baking powder and salt in a medium bowl (quickie sift) and set aside.



We use a coffee grinder to grind whole anise.

Cream butter, sugar and anise with an electric mixer until well-blended. Beat in eggs one at a time until blended. Add vanilla and blend. Add flour mixture and beat just until combined. Stir in white and dark chocolates and chopped candied ginger.



Form into a log that's 16" long and 3" inches wide. Bake until light golden, about a half and hour. Take it out of the oven and leave it on the baking sheet to cool for another half hour.

Place the partially cooled log on a cutting board and slice diagonally into ¾" slices. Lay the slices down on the baking sheet. Return them to a 350° oven for 15 minutes.



Transfer biscotti to a cooling rack and cool completely. Store in an airtight container. Can be made several days ahead.

Enjoy!

