



LEMON- PISTACHIO BISCOTTI

Pre-heat oven to 375°F

1/3 cup softened butter
2/3 cup sugar
2 tsp. baking powder
2 eggs
1 tsp. real vanilla
2 cups all-purpose flour
4 tsp. lemon zest
1 ¼ cups pistachios

Lightly butter cookie sheet and set aside. In a mixer beat butter until soft about 30 seconds. Add sugar, baking powder and salt. Beat until blended, scraping down sides of bowl a couple of times. Beat in eggs and vanilla until combined. Slowly add the flour until incorporated and add lemon zest. Mix in the pistachios.

Divide the dough into 3 equal pieces and roll each one into an 8-inch-long roll. Place on the greased cookie sheet and flatten slightly. Repeat for the other 2 portions leaving 3 inches between the rolls.

Bake in oven for 20 to 25 minutes until golden brown and the tops are cracked. Cool on cookie sheet for 30 minutes. Using a serrated knife cut the rolls on the diagonal into 1/2-inch slices. Arrange cut side up on ungreased cookie sheet and bake for approximately 8 minutes. Turn slices over and bake for another 8 to 10 minutes until dry and crisp (do not overbake). Cool on wire rack.

Lemon Icing:

Combine 1 cup powdered sugar with 1-2 tsp lemon zest and add enough lemon juice (1-2 tablespoons) to make an icing that can be drizzled. Drizzle away☺