

RECIPE

Orange Cardamom Ginger Biscotti



Makes about **60 biscotti**

Ingredients

- 4 tbsp unsalted butter (half a stick), room temperature
- ¼ cup (46g) vegetable shortening
- ¾ cup (150g) sugar
- zest from 1 orange
- 3 large eggs, room temperature
- 1 tsp vanilla
- 1¼ tsp ground cardamom
- ⅛ tsp lemon oil
- 1 tsp baking powder
- ¾ tsp kosher salt
- 3 cups (360 g) all-purpose flour
- ¾ cup (85g) slivered almonds, toasted*
- ½ cup (67g) crystallized ginger chips

Preparation

1. Preheat oven to 365° convection (375° conventional).
2. Line two baking sheets with parchment.
3. Rub orange zest into the sugar thoroughly.
4. In a large bowl, beat the orange sugar, butter, and shortening.
5. Add the eggs, one at a time, incorporating well and scraping the sides of the bowl as necessary.
6. Beat in the vanilla, cardamom, lemon oil, baking powder, and salt.
7. Mix in the flour, one cup at a time, to make a cohesive, well-mixed dough.
8. Stir in the almonds and ginger chips, ensuring they're distributed throughout the dough.
9. Transfer the dough onto a lightly oiled work surface. Divide it into three equal pieces, each piece will be about 300g. Shape each piece into a rough log.
10. Transfer the logs to the baking sheets, two on one sheet (with at least 3" space between), one on the other. With wet fingers, smooth the logs into smooth-topped rectangles about 12" long x 2 ½" wide x 1" thick.
11. Bake the logs for 20 to 25 minutes, until they're beginning to brown at the edges. Rotate the pans halfway through.
12. Remove from the oven and let them rest for 20 minutes. Lower the oven temperature to 300°.

13. Gently transfer the logs to a cutting surface and use a serrated knife to cut them on the diagonal into ½” wide slices. Use a slow, gentle sawing motion to cut through the inclusions. There will be some minor breakage.
14. Carefully transfer the slices, cut sides up, back onto the parchment-lined baking sheets. They only need about ¼” space between them, they won’t expand.
15. Return the biscotti to the oven and bake them for 20 minutes.
16. Remove the pans from the oven, flip over the slices, and bake them for another 20 minutes, or until they’re very dry and beginning to brown.
17. Remove from the oven, cool completely.

Notes

- Store at room temperature in an airtight container. Biscotti will keep for several weeks.
- To toast slivered almonds, spread them in a single layer on a parchment-lined baking sheet. Bake at 350° until they smell toasted and are lightly brown. Stir them around after about 5 minutes. It only takes about 8-10 minutes total. Be careful they don’t get too dark. Because they’ll be baking again in the biscotti, you want them on the lighter side of toasted.

This recipe is a variation I created based on King Arthur Baking’s recipe, Traditional Italian Biscotti.