Limoncello Biscotti

3 cups flour

1 cup almond flour

1/2 teaspoon kosher salt

1 teaspoon baking powder

3 large eggs

1 cup sugar

4 drops of almond extract

1 teaspoon vanilla extract

1/4 cup limoncello

zest of 2 lemons

Preheat oven to 325 degrees F. Line two rimmed baking sheets with parchment paper.

Add flours, salt and baking powder together in a small bowl and set aside.

Mix eggs and sugar together with an electric mixer or stand mixer with the paddle attachment until light and fluffly, about 5 minutes.

Add extracts, limoncello, and lemon zest and mix well.

Add flour mixture slowly until well blended.

Divide batter in half. The batter will be wet and sticky. With either wet hands or well floured hands or (my favorite) a wet spatula and a wet knife, shape the batter into two loaves divided between the two pans. Dip the knife into water periodically and shape the loaves into about 9" x 3½" size. You can vary the size of the loaves you make to reflect the size of your finished biscotti.

Bake the loaves for about 25 minutes or until the edges are just starting to turn golden and the tops might start cracking a little.  Cool for about 30 minutes. Keep the baking sheets and parchment paper out and the oven on.

Slice the loaves into about ½" slices. Place the slices onto the baking sheets and bake again for about 10 minutes, flip the biscotti and bake 10 minutes more.