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Tarragon Biscotti

Prep Time: 30 mins

Cook Time: 40 mins

Rest Time: 1 h

Total Time: 1 h 10 mins

Ingredients

- 3 1/4 cup(s) flour, all-purpose
- 2 teaspoon baking powder
- 1/2 cup(s) butter
- 2/3 cup(s) sugar
- 1/4 cup(s) tarragon, fresh, or 1 tablespoon dried
- 1 tablespoon lemon peel, finely shredded
- 1/4 teaspoon salt
- 3/4 cup(s) egg substitute, or 3 whole eggs
- 1 cup(s) nuts, walnuts

Preparation

1. Preheat oven to 375°F. Lightly grease a cookie sheet; set aside. In a small bowl, combine flour and baking powder; set aside. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, tarragon, lemon peel, and salt; beat until combined. Beat in egg product or eggs until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture and the nuts. Divide dough in half.
2. Shape each half into an 11-inch-long loaf. Place loaves about 5 inches apart on prepared cookie sheet. Flatten each loaf slightly until 2 inches wide.
3. Bake for 20 to 25 minutes or until light brown. Cool loaves on cookie sheet about 1 hour or until completely cool.
4. Preheat oven to 325°F. Transfer loaves to a cutting board. Cut each loaf diagonally into 1/2-inch-thick slices. Lay slices, cut sides down, on cookie sheets. Bake in the 325°F oven for 10 minutes. Turn slices over and bake for 10 to 12 minutes more or until dry and light brown. Remove and cool on wire racks.