



CAKES, PIES, AND COOKIES

There's nothing that will make your friends and family happier than finishing off your meal with a warm and satisfying sweet treat. In this section you'll find quick and easy recipes for all your dessert needs.

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The Baker's Tools You'll Need

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How Yeast Works

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On a recent trip to visit family in Melbourne, Australia, I decided to do some baking for friends and relatives, in thanks for their generosity. Our relatives liked them so much they quickly ate the entire batch and wanted more. In the end they went through 9 dozen biscotti, and wouldn't allow us to leave without a copy of the recipe. But you don't have to go to Australia to get this recipe, here it is.

RAISIN ALMOND ORANGE BISCOTTI

MAKES APPROXIMATELY 36 COOKIES | TOTAL TIME 60 MINUTES

- 5 ounces golden raisins
- 1/3 cup Cointreau (or another orange-flavored liquor)
- 2-1/2 cups unbleached all-purpose flour
- 1 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 3 large eggs
- 1 tsp. orange oil, (or orange extract or vanilla extract)
- 1 orange, zested
- 2/3 cup sliced almonds

- 1** In a small bowl, combine raisins and Cointreau and allow them to soak for 15 or 20 minutes.
- 2** Heat oven to 325°, place a rack in the middle of the oven and cover a baking sheet with parchment.
- 3** Drain well. In the bowl of an electric mixer combine the flour, sugar, salt, baking powder and baking soda. Mix at low speed 1 minute to combine. Break the eggs into a small bowl. Add the orange oil and orange zest. With the mixer running, add the egg

Cooking in the House

mixture to the flour mixture, gradually increasing the speed to medium. Once the dough starts to form sizeable lumps, slow the mixer back down to low, add the raisins and almonds and mix for 30 seconds.

- 4 Turn the dough out onto a lightly floured board and knead for a minute to distribute the raisins and almonds. Keep some flour nearby to flour your hands as you handle the dough. Divide in three. Roll each third into a thick rope about 9 inches long. Place on baking sheet with about 3 inches between each log. Flatten and smooth the logs with the palm of your hand.
- 5 Bake for 30 minutes. If your oven is uneven, turn the baking sheet midway through. Remove from oven and allow the logs to cool for 10 minutes. They should be lightly golden brown around the edges.
- 6 With a serrated knife slice the loaves on the diagonal into $\frac{3}{8}$ " slices. Arrange on the baking sheet and return to the oven for 18 minutes, turning the biscotti over midway through baking. Alternately, just place the biscotti right on the over rack and you won't need to turn them at all.
- 7 Allow the biscotti to cool well before eating.

Note: These biscotti are intended for dunking, they are hard cookies and will store quite well for 1-2 weeks.