



Savory Cheese Biscotti

Makes: 30-35 pieces

Prep Time: 10 minutes Cook Time: 1 hour

Total Time: 1 hour 10 minutes

- 2 & 1/4 cups all-purpose flour
- 3/4 tsp baking powder
- 1 & 1/2 tsp Kosher salt
- 1/4 to 1/2 tsp cayenne pepper
- 1/3 cup unsalted butter, room temperature
- 1/2 cup granulated sugar
- 2 eggs, room temperature
- 2 cups grated aged cheddar
- 2 cups chopped walnuts

Preheat oven to 325°F. Line a large baking sheet with parchment.

Stir flour with baking powder, salt, and cayenne in a medium bowl.

Beat butter with sugar in a large bowl, using an electric mixer on medium-high, until pale and fluffy, about 3 minutes. Beat in eggs, one at a time. Stir in flour mixture until combined. Stir in cheddar and walnuts. Gather dough together and divide in half on prepared sheet. Shape each portion into a 2-inch wide and 3/4-inch high log. Place two logs 3 inches apart, as they will spread.

Bake in center of oven until tops are almost firm but still golden, 30-35 minutes. Remove from oven and let stand until logs are cool enough to touch, about 10 minutes. Cut each log into 1/2-inch slices.

Place a rack on baking sheet. Arrange sliced biscotti on rack, cut side down. Continue baking until very firm and golden brown, 20-30 minutes more.

Store in an airtight container up to one week or freeze up to one month.