



Gluten Free Biscotti

½ c almonds, measure, dry roast, then chop fine	1 t vanilla	¼ t salt
½ c butter, melted	4 eggs	1 t baking soda
3 c tapioca flour	1 egg white	2 t guar gum (or xanthan gum)
1½ c sugar	½ c almond flour	1 egg white for brushing
2 t anise seed	½ c white rice flour	½ c sugar for topping
2 T orange zest	1½ c sorghum flour	2 T brandy (optional)
	1 c cornstarch	

Heat oven to 375. Line two baking sheets with parchment paper.

Pour melted butter into large mixing bowl. Add sugar, anise seed, orange zest, and vanilla.

Cream together using mixer.

Add eggs, one at a time, mixing well. Add additional egg white.

Combine dry ingredients in separate bowl. Add half slowly to mixture as mixer is on low.

Beat in the almonds. Add rest of dry ingredients. Dough will be stiff.

Use tapioca flour to flour the working surface.

Work with ⅓ dough at a time.

Generously pat flour atop the dough. Knead.

Form a four inch wide, one inch thick loaf. Move to baking sheet.

Repeat with second loaf.

Form third loaf and put on second baking sheet.

Brush tops with egg white, sprinkle with sugar.

Bake 20 to 25 minutes. Loaves should crack across the top and darken.

Reduce oven to 225.

Cut loaves at a slant about ¾ inch wide. Place slices on their sides and sprinkle with sugar.

Bake an additional 15 to 20 minutes, until lightly browned.

Turn over once during second baking.

Watch for desired crispness.

They will continue to cook while cooling in the pans.

When cool, package in airtight containers.

Makes about 40.

Variations

Make 4 loaves, 3 inches wide; ¾ inch high.

Reduce baking time by a few minutes.

After first baking, cut at a slant about ½ to ¾ inches wide.