

LUCY VITIELLO POLVINALE  
BISCOTTI

BUNNY AND I HAVE BEEN MAKING THIS RECIPE, GIVEN TO US BY NONNIE (HERSELF), SINCE THE EARLY 1960'S.

I TRY TO EXPLAIN THE RECIPE BY GIVING THE EXACT "WAY" WE KNOW BY WATCHING NONNIE AND THE GANG MAKE THE STUFF BY THE TON. IT IS EASIER IF ALL THE INGREDIENTS ARE MADE READY AHEAD, FOR EXAMPLE: THE EGGS CRACKED, THE BUTTER SOFT, THE LEMONS GRATED, SQUEEZED AND STRAINED(THE JUICE), THE FLOUR SUGAR AND SALT MEASURED AND ASIDE, THE NUTS FLOURED. YOU WILL SEE AS THE RECIPE UNFOLDS.

LIST OF INGREDIENTS:

5LBS. OF FLOUR(ALL PURPOSE)	1 1/2 DOZEN EGGS
1 POUND OF BUTTER(ONLY)	3 TABLESPOONS VANILLA
6 CUPS OF SUGAR	1 1/2-2 TABLESPOONS ANISE OIL(NO SUB.)
3 1/2 TABLESPOONS OF BAKING POWDER	1 POUND OF ALMONDS
1 TABLESPOON OF SALT	SHELLED AND MIXED WITH 1 CUP OF FLOUR
5 LEMONS (JUICE & GRATED RIND OF ALL 5)	

CREAM THE BUTTER AND SUGAR(ABOUT 15 MINUTES) SCRAPE BOWL OFTEN, MIXTURE WILL BE LIGHT AND FLUFFY, ADD THE EGGS ONE AT A TIME,MIX THE FLAVORS, VANILLA, LEMON JUICE AND RIND, AND ANISE OIL, ALSO IN A LARGE BOWL(SUCH AS THE LARGEST TUPPERWARE OR YOUR OWN LARGE BOWL) DUMP THE 5 LBS OF FLOUR, MIX IN THE BAKING POWDER AND SALT, STIR WELL AND ADD THE CREAMED SUGAR, BUTTER EGG THEN THE FLAVORS TO MIXTURE AND BEGIN TO STIR WITH A HEAVY WOODEN OR METAL SPOON. STIR WELL ADD NUTS AND DUMP ALL ON TO A BOARD WITH LOTS OF FLOUR(ABOUT 2 CUPS) AND BEGIN TO KNEAD. ADD MORE FLOUR A LITTLE AT A TIME IF IT STICKS TO YOUR HANDS.

MEANWHILE EACH BAKING SHEET IS TO BE GREASED AND DUSTED WITH FLOUR.

WHEN DOUGH IS WELL KNEADED, IT WILL TAKE ABOUT 5-10 MIN. TO GET DOUGH "RIGHT", THAT IS EASY TO HANDLE, WITHOUT STICKING TO YOUR HANDS. PULL OFF A PIECE OF DOUGH THAT WOULD AMOUNT TO A SMALL MOUND OF DOUGH IN BOTH YOUR HANDS. TAKE DOUGH PLACE IT IN A LONG SKINNY LOG OF DOUGH. PAT DOUGH (LOG) UNTIL THE THICKNESS OF THE ALMONDS, REPEAT UNTIL THE PAN HAS SEVERAL(OR MORE)AISLES WITH THE PATTED DOUGH LOGS, LEAVING AN INCH OR TWO BETWEEN. BRUSH THE TOPS OF EACH PATTED LOG WITH 2 BEATEN EGGS MIXED WITH 1 CUP MILK. BAKE AT 350 DEGREES UNTIL PALE GOLDEN(ALMOST PINK) ABOUT 15-20 MINUTES.

TAKE FROM OVEN WITH A PIZZA WHEEL(CUTTER) CUT BISCOTTI ON DIAGONAL LAY ON THEIR SIDE AND CONTINUE TO BAKE ANOTHER 15-20 MINUTES UNTIL LIGHT BROWN, DECIDE THE COLOR LIGHT OR DARKER, DEPENDING ON HOW YOU LIKE BISCOTTI . REMOVE TO COOLING RACK AND COOL OVERNIGHT. STORE IN COOL DRY PLACE. EASY RECIPE TO 1/2!

RESPECTFULLY SUBMITTED IN THE MEMORY OF OUR GRANDMOTHER LUCY-NONNIE

DOT & BUNNY  
12-15-96