

Funfetti Biscotti Recipe from Mom Envy

(Modified from Family Bites)

Ingredients:

- 6 tablespoons of softened butter
- 2/3 cups granulated sugar
- 1/2 teaspoon salt
- 1 tablespoon vanilla
- 1/4 teaspoon of almond or cake batter extract if desired
- 1 1/2 teaspoons baking powder
- 2 large eggs
- 2 cups all-purpose flour
- 1/2 cup of rainbow sprinkles



Directions

1. Preheat the oven to 350 degrees.
2. Line a baking sheet with parchment paper.
3. Beat the butter, sugar, salt, extract(s), and baking powder until smooth. Add the eggs one at a time and mix well after each.
4. Add the flour one cup at a time. Mix on a low speed while adding the flour.
5. Remove the bowl and mix in the sprinkles.
6. Divide the dough in half and shape into two long logs (as seen in the video).
7. Bake for 25 minutes. Remove the pan.
8. Reduce the temperature to 325.
9. Using a sharp knife or serrated knife, slice the logs (as seen in the video).
10. Lay the pieces flat on the baking sheet and spread out.
11. Bake an additional 20-25 minutes or until the biscotti have dried out and hardened. The edges should start to brown.
12. Allow the biscotti to cool.
13. Melt white chocolate or candy melts in a microwave safe bowl. Microwave at 30 second intervals until the chocolate is mostly melted (stirring once it's 90-95% melted will melt the rest). Stirring after each interval in the microwave.
14. Dip the biscotti into the chocolate and either pour on sprinkles or dip the biscotti into sprinkles (as seen in the video).
15. Store biscotti at room temperature for up to a week.