

UNDERCURRENT'S BISCOTTI

3 Eggs

1 c. Sugar

1 8g package vanilla sugar, or 1-2 tsp vanilla extract

1 1/2 c. flour

1 1/2 tsp baking powder

**currents, chocolate chips, or any other dried fruit
cinnamon to taste**

In one bowl, combine the flour, baking powder and cinammon. In another, start beating the eggs (either by hand or with an electric mixer). Slowly start to add the sugar one third at a time, and the vanilla sugar, while continuing to beat the mixture. When the mixture is no longer granular from the sugar, begin to add the flour mixture, 1/2 cup at a time. When the mixture is smooth and consistent, stir in the chocolate chips, currents or other dried fruit. Spoon the mixture onto a baking sheet and shape into two long logs, each of about 3 inches in width. Bake at 350°F for 30 minutes. Take out of oven and cut on a diagonal into desired width and length. Flip the cookies on to their side and bake again for 15 minutes. The longer you leave them in the oven, the harder they will get.

recipe by Joanna Fine

Photograph by Sanj Sathiyamoorthy



*Because these wings are no longer wings to fly
But merely vans to beat the air.
The air which is now thoroughly small and dry
Smaller and dryer than the will
Teach us to care and not to care
teach us to sit still.*

T.S. Eliot