

Almond Biscotti

Ingredients

- 1/2 cup butter or margarine, softened
- 1 1/4 cups sugar, divided
- 3 eggs
- 1 teaspoon anise or vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- Dash salt
- 1/2 cup chopped almonds
- 2 teaspoons milk



Directions

Grease and flour **USA Pan™ Biscotti Pan**.

In a mixing bowl, cream butter and 1 cup sugar. Add eggs, one at a time, beating well after each addition. Stir in anise or vanilla.

Combine dry ingredients; add to creamed mixture. Stir in almonds.

Spread mixture in the pan. Brush with milk and sprinkle with remaining sugar.

Bake at 375°F for 15-20 minutes or until golden brown and firm to the touch.

Remove from oven and reduce heat to 300°F.

Turn over biscotti onto wire rack and allow to cool for 15 minutes.

Place on a cutting board, and slice diagonally approximately 1/2-inch thick.

Place slices with cut side down on ungreased baking sheet. Bake for 10 minutes.

Turn cookies over; bake 10 minutes more.

Turn oven off, leaving cookies in oven with door ajar to cool.

Store in airtight container.



Use and Care of Your *USA Pan*TM Pans

How do I care for my USA Pan bakeware?

Hand wash the pan prior to first use and after every use in warm with mild dishwashing soap, sponge or nylon pad. Rinse and dry thoroughly. Do not use harsh abrasives or steel wool pads.

Is USA Pan bakeware dishwasher safe?

No. Dishwasher detergents may damage the surface of the pan.

How do I prepare the pan?

We recommend that you follow recipe instructions for greasing, flouring or use of cooking sprays. This will yield the best results.

Do I need to adjust oven temperatures and baking times?

Because USA Pan bakeware conducts heat efficiently, we recommend that you pay careful attention to oven temperatures and baking times the first few times you bake. Reduce time and temperature if necessary. We do not recommend exceeding baking temperatures of 450° F.

What type of utensils should I use with my USA Pan bakeware?

Use only silicone, wooden or nylon utensils. Do not use sharp metal utensils.

Why Commercial Quality?

Developed by the largest manufacturer of commercial bakeware in the world, USA Pan offers the same superior quality that our commercial customers expect. Our largest customers include Sara Lee, Pepperidge Farm, Interstate Bakeries, Wonder, Merita, Flowers, Sunbeam, McDonald's, Burger King, Wendy's, Weston, and Bimbo. As the only manufacturer of commercial bakeware in North America, we have a long established reputation of quality and unparalleled service. With 50 years of experience, we have set the standard with commercial bakeware.

Why USA Pan?

USA Pan was created for the retail industry. We have taken our intimate knowledge of commercial manufacturing and now offer a complete line of bakeware for home-use. Materials, gauges, corrugation (textures) and silicone coatings used in the commercial industry were used to craft the finest bakeware available. USA Pan bakeware is proudly made in Pittsburgh, Pennsylvania.

Why Aluminized Steel?

Aluminized Steel is the material of choice for the professional baker. It offers superior heat transfer,

corrosion resistance, and durability. We use 65% recycled steel to manufacture our products.

The gauges selected for USA Pan bakeware were gleaned from years of performance data. Most pans also incorporate wire in the rims to resist warping and enhance strength.

Why Corrugation?

Corrugation is a time tested feature demanded on nearly every commercial bread pan. Corrugation offers superior strength and impact resistance much like corrugated metal roofing. This unique rib-like feature also enhances baking characteristics by allowing air-flow under the baked good.

Furthermore, because surface contact between the pan and baked good is reduced, release is superior.

Why Silicone?

Americoat Plus[®], our proprietary silicone release coating, is the most advanced industrial coating available and is used on almost every commercial pan in North America. Glassy in appearance and slippery to the touch, nothing releases like silicone, including Teflon[®]. Simply wipe the surface or wash with warm soapy water, and your USA Pan bakeware will last a lifetime... we guarantee it!