

## Salt and Serenity

### Snap Crackle and Pop Biscotti

Makes 4 dozen

1 cup (8 oz.) unsalted butter, room temperature, cut into 1-inch chunks  
1 cup sugar  
3 large eggs  
2 3/4 cups all-purpose flour  
1/2 teaspoon salt  
2 teaspoons baking powder  
1 teaspoon vanilla extract  
2 cups Rice Krispie Crunch (recipe below)  
3/4 cup slivered almonds, toasted and cooled

Cinnamon for sprinkling on half-baked cookies

1. Preheat oven to 300°F. In an electric mixer, beat together butter and sugar until light and fluffy. Add eggs, one at a time and mix until well incorporated. Mix in vanilla.
2. Add flour, salt and baking powder. Mix for about 30 seconds. Add Rice Krispie Crunch and slivered toasted almonds. Mix just until blended.
3. Line two baking sheets with parchment paper. Divide dough into 4 pieces. The dough will be quite soft and sticky. Flour your work surface and your hands well so that you can handle the dough more easily. Roll each piece of dough into a log, about 9 inches in length, 1 inch wide and about 1 1/2 inches high. Place two logs on each baking sheet and brush off any excess flour with a dry pastry brush. Bake for about 20 minutes, switching pan positions halfway through.
4. Remove baking sheets from the oven and let logs cool for about 30 minutes. Reduce oven temperature to 275°F. Place each of the cooled logs on a cutting board and using a serrated knife, cut on the diagonal into 1/2 inch slices.
5. Arrange slices on parchment lined baking sheets, cut side down. You don't have to leave too much room between cookies. Sprinkle slices lightly with cinnamon and bake for about another 20-25 minutes, switching pan positions halfway through. The biscotti will be a bit soft when you take them out of the oven, but they will harden upon cooling. These freeze very well and I have been known to eat a few straight from the freezer!

## Rice Krispie Crunch

This recipe is the genius creation of Christina Tosi of Momofuko Milk Bar in New York City. It makes more than the 2 cups you will need for the Snap Crackle and Pop Biscotti. Any extra can be stored in an airtight container and snacked on as needed!

5 cups Rice Krispies cereal  
½ cup milk powder (skimmed milk powder is fine)  
3 tablespoons sugar  
9 tablespoons (4 1/2 ounces) unsalted butter, melted  
1 teaspoon kosher salt

1. Preheat oven to 275°F. In a large mixing bowl, combine all the ingredients. Use your hands to gently stir everything together to make sure all the cereal gets coated.
2. Spread out coated cereal on a parchment lined baking sheet and bake for 20 -25 minutes until they look golden brown toasty and smell buttery. Let cool before adding to cookie dough.
3. Store in an airtight container for up to 1 week, at room temperature and up to a month in the freezer.