

Salt and Serenity

Cinnamon Almond Caramelized Crunch Biscotti

Makes about 36 biscotti.

The idea for the addition of the caramelized Special K to my biscotti, comes from the genius mind of Dorrie Greenspan. She caramelized Rice Krispies for *Caramelized Rice Krispie Topped Bars* in her book [Baking Chez Moi](#). I was out of Rice Krispies, but I had a box of Special K in the pantry. Worked perfectly.

Biscotti is a twice baked cookie. The dough is formed into a log for the first bake. Then the logs are sliced and put back in the oven for a second bake, to finish the baking. Traditionally, most recipes instruct you to turn the biscotti halfway through the baking process. This is so they bake evenly and get crisp on both sides.

I have a little trick that will change your biscotti making game. Just position a wire cooling rack on your baking sheet. Then arrange the slices on top of the cooling rack. This way, the heat of the oven can circulate around the biscotti and there is no need to flip the slices.

These can be frozen in an airtight container for about 2 months. Thaw at room temperature, or eat them frozen, like we do in our family!

Caramelized Special K:

100 grams (½ cup) sugar
3 tablespoons water
64 grams (2 cups) Special K cereal (original flavour)
¼ teaspoon Diamond Crystal Kosher salt

Biscotti:

337 grams (2½ cups) all-purpose flour
1 teaspoon baking powder
½ teaspoon Diamond Crystal Kosher salt
¾ teaspoon ground cinnamon
297 grams (1½ cups) sugar
113 grams (½ cup) unsalted butter, at room temperature
2 large eggs
120 grams (¾ cup) whole roasted almonds, coarsely chopped
1 egg white (for brushing on biscotti)

Cinnamon Sugar:

1 tablespoon ground cinnamon mixed with ½ cup sugar

1. **Make the caramelized Special K:** Line a baking sheet with parchment paper and set aside. In a medium-sized heavy saucepan, (an enameled cast iron like a Le Creuset style is perfect for this but any heavy stainless-steel pot will work), combine the sugar and water. Put the saucepan on the stove and turn the stove to medium-high temperature. Do not stir the mixture with a spoon, but feel free to swirl the pan around as needed. Once the mixture starts to change color to a light amber, remove the pan from the stove and stir in the Special K cereal and salt.
2. Work quickly and stir the Special K cereal so each one is fully coated in the caramel. Place the pan back on top of the stove and continuously stir. The caramel may start to smoke a bit, and that's fine. Keep stirring until the Special K starts to

turn a golden caramel color. Quickly scrape it onto your prepared baking sheet and spread everything out into one single layer. Allow it to cool and set aside.

3. **Make biscotti:** Preheat oven to 325°F. Line 2 heavy large (13x 8 inches) baking sheets with parchment paper. Combine flour, baking powder, salt and cinnamon in a medium bowl and whisk to blend.
4. Using an electric mixer, beat sugar and butter until well blended, about 3-4 minutes. Add eggs, one at a time and mix well. Add dry ingredients and mix briefly. Add chopped almonds and cooled caramelized Special K cereal and mix until well combined.
5. Divide dough in half. Using floured hands, shape each piece into a log 2½ inches wide, 1 inch high and about 14 inches long. Transfer one log to each prepared baking sheet. Whisk egg white in a small bowl until foamy; brush egg white glaze on top and sides of each log.
6. Bake logs until golden brown (logs will spread), about 20-22 minutes. Remove from oven and let logs cool completely on sheet on a rack. This will take about 45 minutes. Maintain oven temperature.
7. While biscotti logs are cooling, set a wire cooling rack on top of a rimmed baking sheet. Once the logs are cool, transfer them to cutting board. Using a very sharp large chef's knife or serrated knife, cut logs on diagonal into ½ inch wide slices. Arrange slices, cut side down, about ¼ inch apart on the wire cooling rack set on a rimmed baking sheet. Sprinkle biscotti with cinnamon sugar.
8. Bake about 16-18 minutes, until golden brown. Biscotti might be a bit soft at this point but will firm up when cool. Let cool completely before serving. Biscotti should be stored in an airtight container. They will last for about a month.