

Almond Cardamom Cake Biscotti

Prep Time: 20 minutes

Cook Time: 40 minutes

1 1/2 C all-purpose flour
1/2 C Almond Flour (Bob's Red Mill)
1 C granulated sugar
1 t ground cardamom
1 t baking powder
1/2 t salt
1 T ground [Almond Cardamom Cake](#) tea

1 T ground [Almond Oolong](#) tea leaves
1/2 C unsalted butter, melted
2 lg eggs
1 t vanilla extract
1/2 t almond extract
1 C sliced almonds

Preheat the Oven: Preheat your oven to 350°F. Line a baking sheet with parchment paper.

Mix Dry Ingredients: In a large bowl, whisk together the flour, sugar, ground cardamom, baking powder, salt, ground Almond Cardamom Herbal Tea, and ground Almond Oolong tea leaves.

Combine Wet Ingredients: In another bowl, whisk together the melted butter, eggs, vanilla extract, and almond extract.

Form the Dough: Gradually add the wet ingredients to the dry ingredients, mixing until combined. Fold in the sliced almonds.

Shape the Dough: Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on the prepared baking sheet.

First Bake: Bake for 25-30 minutes, or until the logs are golden brown and firm to the touch. Remove from the oven and let cool for 10 minutes.

Slice and Second Bake: Reduce the oven temperature to 325°F. Using a serrated knife, slice the logs diagonally into 1/2-inch-thick slices. Place the slices cut side down on the baking sheet. Bake for an additional 10-15 minutes, or until the biscotti are crisp and golden.