

Almond Biscotti



Servings: 24

1 3/4 cups all-purpose flour
1 cup sugar
1/4 teaspoon salt
1/2 teaspoon baking powder
2 large eggs
1/2 teaspoon vanilla extract
2/3 cup almonds, chopped
1 large egg, beaten

In a bowl mix together all-purpose flour, sugar, salt, baking powder, eggs, and vanilla extract.

Mix until a dough starts to form then add the almonds. (If the dough is too sticky add a little all-purpose flour. If the dough is too dry add a little water.)

Divide the dough in half and roll each half into a log 2-inches wide and 1-inch high.

Place each log 2-inches apart on a cookie sheet lined with parchment paper.

Brush the top of each log with the beaten egg.

Bake in a 350°F oven for 30-35 minutes until the logs are golden. Remove from the oven and let cool for 5 minutes until the logs are cool enough to handle.

Slice each log into 12 even cookies using a serrated knife. Place the cookies back on the baking tray laid on their sides.

Turn the oven down to 325°F and bake for 10-15 minutes.

Cool completely and store in an airtight container.

Serve

Per Serving (excluding unknown items): 97 Calories; 3g Fat (24.1% calories from fat); 3g Protein; 16g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 41mg Sodium; 9g Total Sugars; trace Vitamin D; 23mg Calcium; 1mg Iron; 48mg Potassium; 51mg Phosphorus. Exchanges: .