

## **Almond Biscotti**

Anita Herman, MG

From our July-Sep 2013 Newsletter

1 cube butter  
1-1/2 cups granulated sugar  
4 eggs  
1 tsp. baking powder  
4 cups flour  
3-6 tsp anise seed  
1 cup dry/unsalted whole almonds



Preheat oven to 350°.

1. Cream butter and sugar. Add eggs, one at a time. Mix in  
1. baking powder and flour thoroughly. Stir in anise seeds and the almonds.
2. Chill for at least half an hour.
3. Divide dough into fourths and shape into loaves. On a cookie sheet, flatten dough to a 1/2 inch thickness.
4. First baking is approximately 30-35 minutes.
5. Let loaves cool; then cut into 1/2 inch slices and bake a second time for approximately 20-25 minutes until light brown.

Anita's helpful hints:

- Do not over-chill dough as it becomes too difficult to shape.
- Flour hands while shaping.
- Anise seed can be found in a cellophane bag in the Mexican food section.
- Slice using a serrated bread knife.