

Spoto Family Almond Biscotti

Ingredients

½ cup Butter

¾ cup Sugar

2 Eggs

2 ½ cups Flour

1 Tablespoon Baking Powder

1/8 teaspoon salt

1 1/2 teaspoon Anise Flavoring (Extract)

1 1/2 teaspoon Anise Seed

1 cup Almonds, toasted, coarsely chopped

Cream together butter and sugar. Mix in eggs. Mix flour, baking powder and salt together. Add to butter mixture. Add flavoring, seeds, and Almonds. On a cutting board, divide dough in 3 parts. Roll into loaves about 1/2 to 3/4 inch thick. Place on greased cookie sheet and flatten slightly. Brush with water and sprinkle with sugar. Bake 350 degrees for 30 minutes. Cut into 1-inch bars. Turn each bar on side and brown in oven for 15 minutes.