Almond Biscotti

Description

Perfect Almond Biscotti...

Ingredients

- 4 cups flour
- 2 1/2 tsps baking powder
- 4 eggs
- 5 tsps almond extract
- 1/2 lb butter (2 sticks)
- 1 cup sugar
- 2 tsps vanilla

Instructions

Preheat oven to 350*

Cream butter and sugar to light and fluffy. Add eggs one at a time. Add flavorings. Add flour and baking powder. Mix Well

Grease cookie sheets

Measure dough in 1/2 c measuring tool. Form measured dough in flattened rectangular loaves

Bake for 20 -25 mins

When done, slice each loaf width-wise to make approx. 5 - 6 cookies. Put cookies on greased cookie sheet (on their side). Broil on Low for 2 to 4 mins or until cookies start to lightly brown. Cookies may need more time to lightly brown. Do this on both sides of cookies. Make sure you watch them closely, or they may get too brown or burn. When cooled, sprinkle with confectioner's sugar if desired.

Enjoy!



Summary

Yield: 50
Source: Aunt Mary Poliferno
Prep Time: 45 minutes
Category: Cookies & Bars
Cuisine: Italian