



Almond Biscotti Cookies

5 cups flour

2 tablespoons baking powder

1 1/2 cups granulated sugar

6 eggs

1 cup coarsely chopped almonds

1 tablespoon salt

1 pound margarine

1/2 teaspoon anise oil



Cream margarine and sugar together. Add eggs and anise oil and beat well. Add flour, baking powder and salt and mix well. Add almonds. Mix all ingredients well.

Divide dough into three pieces and roll into logs about 2-3 inches in diameter. Place logs evenly spaced on greased cookie sheet and bake in preheated 350 degree oven for about 20 minutes, or until lightly golden. The baking time will vary depending on the diameter of the logs. Allow to cool to the touch, then slice each into 1/2 inch "thick slices". Place cut side up on cookie sheet and bake again until golden brown.

You can make the logs in advance and freeze them whole if you would like, just heat them again slightly before slicing and baking the slices. If you would like plain biscotti, just omit the almonds. These cookies are at their best when dipped into coffee or tea and enjoyed.