

Biscotti di mandorle



INGREDIENTS

3/4 cup butter
1 cup sugar
3 eggs
3 cups flour
2 teaspoons vanilla
2 tablespoons Anise seed
3&3/4 teaspoons baking powder
1 cup chopped Almonds

Preparation

To prepare the biscotti, cream butter, sugar and 1 tablespoon anise seed. Add eggs and vanilla. Combine flour, baking powder and 1 tablespoon Anise seed. Add to cream mixture. Add nuts, mix in, and form cookie dough into 2 or 3 long thin rolls. Place rolls on an ungreased baking pan or cookie sheet and bake biscotti cookie rolls at 350 degrees 15 to 20 minutes, or till light brown. Remove from oven and cut diagonally into 1/2 to 3/4 inch slices. Put back in oven and bake an additional 10 to 15 minutes or till biscotti is lightly toasted. You want the biscotti to dry slightly. It will look somewhat like an elongated piece of French bread, except smaller.