

Lemon Poppyseed Biscotti



2 3/4 cups flour
1 cup sugar
2 tsp baking powder
3 eggs
1 tsp lemon extract
1 Tbsp oil
1 lemon; zested & juiced
(divided)
1 cup powdered sugar

Preheat oven to 350°. Grease a cookie sheet; set aside.

In a large bowl mix flour, sugar and baking powder. Stir together eggs, lemon extract, oil, lemon zest and 1 tablespoon lemon juice. Add to flour mixture and stir well until dough forms. Turn onto lightly floured surface and roll dough into 2 logs about 2" in diameter. Place logs on cookie sheet and flatten slightly. Bake 30 minutes, remove from oven and place logs on cooling rack. Let cool 10 minutes.

Slice logs diagonally into 3/4" slices and lay cut-side-down on cookie sheet. Bake 10 minutes, turn over, and bake another 10 minutes. Cool completely on cooling rack.

For glaze: Stir together powdered sugar and 1 Tbsp lemon juice until smooth. Add a touch more juice or sugar to reach a drizzling consistency. Drizzle over biscotti, or dip one side or end into glaze. Let dry completely on wax paper.

