

Orange-Almond Biscotti

As found at allrecipes.com



2 ½ cups flour
1 ¼ cups sugar
2 tsp baking powder
1 Tbsp orange zest
¼ tsp salt
3 eggs, beaten
1 Tbsp oil
½ tsp almond extract
½ tsp orange extract
1 cup almonds, coarsely chopped

Glaze:

1 cup powdered sugar
¼ tsp orange extract
2-3 Tbsp milk

Preheat oven to 350°. Grease and flour 2 baking sheets.

In a large bowl stir together flour, sugar, baking powder, orange zest and salt. Make a well in the center and add eggs, oil and extracts. Mix well and fold in nuts. Divide in half and roll each half

into a 15" log. Place on baking sheets and bake 20-30 minutes or until edges are light golden brown. Cool 10 minutes and remove from pans.

Slice diagonally into 1/2-3/4" slices. Place back on baking sheets, cut side up. Bake 15 minutes, turning once. Remove to cooling racks and cool completely.

Glaze: Stir together 1 cup powdered sugar, ¼ tsp orange extract and 2-3 Tbsp milk until it reaches a smooth, thick drizzling consistency. Drizzle over biscotti or dip one side in. Let glaze set and enjoy

