



Great Aunt Tisha's Almond Biscotti

Ingredients

- 4 Cups Flour
- 2 Tsp. Baking Powder (heaping)
- Pinch of Salt
- 2 Cubes of Butter
- 1 3/4 Cups Sugar
- 4 Eggs, separated
- 1 Tsp Almond Extract
- 1 TBS Brandy
- 1 Tsp. Vanilla Extract
- 1 1/2 TBS Anise Seed, crushed
- 1 Cup [Maisie Jane's Almonds](#), chopped

Directions

1. Cream butter and sugar.
2. Add egg yolks and blend.
3. Fold in Whipped egg whites.
4. Add pre-mixed dry ingredients slowly and blend until mixed.
5. Add all flavorings and blend.
6. Last, add Almonds.

On floured surface knead briefly.

1. Divide into three 12in. logs and flatten in long oval shape.
2. Place on cookie sheet and bake at 350 degrees for 28-30 minutes.
3. Remove from oven and cut the log diagonally in about 1 1/2 wide stripes.
4. Place strips on cookie sheet and bake again in 400degree oven for 5 minutes or until just starting to be golden brown.
5. Cool and store in airtight container. Keeps well for months at a time.

Tip:

This timeless classic is sure to leave your guests craving more. Its crisp texture and nutty flavor make it a perfect companion for your favorite brew. When making biscotti, ensure your knife is sharp for clean cuts and avoid crumbling.