

Kynda's Biscotti

- 1 Cup Roasted Nuts
- 2 Cup Flour
- 1 Tsp. Baking Powder
- 1/2 Tsp. Salt
- 1 Cup Sugar
- 1/4 Cup Butter or Vegan Margarine
- 2 - Large Eggs or Vegan Substitute
- 1/4 Tsp. Vanilla
- 1 Tbsp Lemon Zest
- 1 Tbsp Anise Seed (alt: Juniper Seed)
- 1/2 Cup Optional: Cranberries

- ☐ Preheat oven to 350 F (177 C)
- ☐ Shift flour, baking powder & salt
- ☐ Cream sugar, butter, eggs and vanilla
- ☐ Combine nuts, flour, creamed mixture, zest, anise seed and other ingredients
- ☐ Bake @ 350 F for 35 minutes, turning once.
- ☐ Cool 10 minutes, then cut loaves into diagonal slices.
- ☐ Bake @ 350 F for 15 - 20 minutes, turning once.
- ☐ Cookies should be dry & slightly browned.

Yield: *Makes 2 loaves of 13" x 2"*

Comments: *1) Great for dipping in coffee or tea.*