



Biscotti

INGREDIENTS

- 6 eggs
- 1 cup of sugar
- 1 ½ cup of olive oil
- 1 ½ teaspoon baking powder
- 1 teaspoon anise extract
- 3 cups of flour

PREPARATION

1. Preheat oven to 350°F and grease 8X11 cake pan.
2. Slightly beat the eggs and add olive oil and sugar mixing thoroughly. Add anise extract either now or with dry ingredients in the next step.
3. Combine baking powder and flour and gradually add them to the batter.
4. Pour the batter evenly in baking pan and set it in the oven.
5. Bake for 20 minutes or until done.
6. Allow for the biscotti to cool and preheat oven to 400 degrees.
7. Removed cooled biscotti from the pan and cut into pieces placing them on cookie sheets. Once the oven is ready place in the oven and allow the pieces to toast. It takes about 5-10 minutes. Eat and enjoy with loved ones!