- 2 1/4 cups flour
- 1 1/4 cups sugar
- 1 pinch salt
- 3 eggs -- lightly beaten
- 1 tablespoon oil
- 1/4 teaspoon almond extract

finely grated zest of 1 orange

- 1/2 cup almonds -- chopped
- 2 teaspoon baking powder

Preheat oven to 350 F. Grease and flour cookie sheet. In a large bowl, sift the flour, sugar. baking powder and salt. Make a well in the center of the mixture; add the remaining ingredients and mix well. Divide the dough in halt. Shape each half into flat-bottomed cylinders (1-inch high x 2 1/2-inches wide x 8-inches long). bake 30-35 minutes or until brown on top. Remove from oven and cool slightly. Cut into 3/4-inch slices. Return to oven with cut side down for 15 minutes or until slices are brown. Remove from oven and cool on racks.