

2 cups all-purpose flour
3/4 cup sugar
3/4 cup whole unblanched almonds
3/4 cup finely ground unblanched almonds
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/3 cup honey
1/3 cup water
1/4 teaspoon almond extract

In medium bowl, mix flour, sugar, whole almonds, finely ground almonds, baking soda, baking powder, salt and cinnamon. In separate bowl, blend honey, water and almond extract.

Add to dry ingredients and mix until well-blended. Turn dough out onto a lightly floured surface. Divide dough in half and form each portion into a log about 12" x 2" x 3/4".

Place logs onto baking sheet coated with nonstick spray. Bake 30 minutes at 250 degrees. Remove from oven and cool for 10 minutes. Place log on cutting board. With a serrated knife, cut log diagonally into 1/2" slices, using a sawing motion.

Place slice, with the cut side up, on baking sheet and bake for an additional 15 minutes. Centers will be slightly soft, but will harden as they cool. Remove from oven and place on wire rack to cool.

Description:

"Coffee house treats can turn an afternoon break or after-dinner coffee with family and friends into a special occasion. So go ahead, dunk Honey Almond Biscotti in a steaming mug of freshly brewed coffee."