

# Biscotti



This is a simple, no frills biscotti. My friend at work gave this recipe to me. It's quick, easy and one of my favorite Italian cookie recipes.

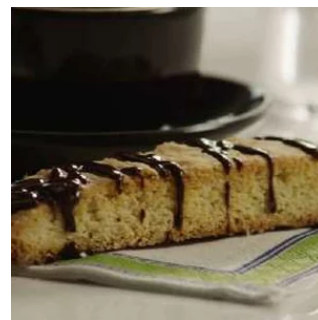
**Prep:** 15 mins

**Cook:** 25 mins

**Total:** 40 mins

**Servings:** 42

**Yield:** 3 to 4 dozen



## Ingredients

½ cup vegetable oil

1 cup white sugar

3 ¼ cups all-purpose flour

3 eggs

1 tablespoon baking powder

1 tablespoon anise extract, or 3 drops anise oil

## Directions

### Step 1

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets or line with parchment paper.

### Step 2

In a medium bowl, beat together the oil, eggs, sugar and anise flavoring until well blended. Combine the flour and baking powder, stir into the egg mixture to form a heavy dough. Divide dough into two pieces. Form each piece into a roll as long as your cookie sheet. Place roll onto the prepared cookie sheet, and press down to 1/2 inch thickness.

### Step 3

Bake for 25 to 30 minutes in the preheated oven, until golden brown. Remove from the baking sheet to cool on a wire rack. When The cookies are cool enough to handle, slice each one crosswise into 1/2 inch slices. Place the slices cut side up back onto the baking sheet. Bake for an additional 6 to 10 minutes on each side. Slices should be lightly toasted.

## Nutrition Facts

### Per Serving:

83 calories; protein 1.4g 3% DV; carbohydrates 12.3g 4% DV; fat 3.1g 5% DV; cholesterol 13.3mg 4% DV; sodium 40mg 2% DV.