

Biscotti - Cranberry Almond or Chocolate chip & Anise

4 eggs
½ lb butter
1 ½ cups sugar
1 Tbsp. Baking Powder
3 ½ cups flour
1 Tbsp. Vanilla, almond, or anise flavoring
1 cup chopped almonds

Cream butter.

Add sugar and mix well

Add eggs

Add flour mixed with baking powder and mix just until blended.

Mix in nuts

Add mini chocolate chips (about 1 cup)

or

dried cranberries (about 1 cup) and some lemon zest.

Cover and refrigerate ½ to 1 hour.

Put oil on your hands when working with dough.

Divide dough into 4 loaves measuring about ½ inch high and 2 inches wide.

Place on 2 greased cookie sheet. The loaves will spread and puff up.

Bake 350 degrees for 30 min. or until slightly golden.

Let cool 5-10 min.

Cut loaves diagonally and arrange slices on their sides on cookie sheet.

Bake again until lightly toasted 5-10 min.

When using mini chocolate chips and anise flavoring in the biscotti dough:

Frost with ¾ cup chips melted in 3 Tbsp butter.

When using dried cranberries with vanilla or almond flavoring:

Drizzle biscotti with a mixture of confectionary sugar and fresh lemon juice.

They freeze well before or after frosting.