

Biscotti

Recipe from Dorothy "Ho" Taylor*
Makes approximately 40 servings

Ingredients:

1 tsp salt	1 ¼ c sugar
4 c flour	2 tsp anise extract
1 tsp soda	1 tsp anise seed
3 eggs	1 c chopped, toasted almonds
1 c oil	

Sift flour, salt and soda; set aside. Beat eggs well in mixer. Mix in the oil, sugar, extract and anise seed. Gradually stir in dry ingredients. Fold in toasted almonds. Divide into three equal parts. Form three logs and place on cookie sheet.

Bake at 350° F for 30 minutes. Cut diagonally into ½" slices while warm. Lay flat on cookie sheet and bake 10 minutes longer.

Notes: Almond extract may be used instead of anise extract (anise seed may be omitted if using almond extract). Other nuts may be substituted but use vanilla extract in place of anise extract.



*Ho Taylor was an Auxiliary Volunteer in the 1950s who helped initiated the discussion on building a new Anacortes hospital and then campaigned vigorously to make it happen.