

Biscotti

Ingredients

1/2 cup vegetable oil
1 cup white sugar
3 1/4 cups all-purpose flour
3 eggs
1 tablespoon baking powder
1 tablespoon anise extract, or 3 drops anise oil

Directions

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

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.

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.