

Lemon Olive Oil Fused Almond Biscotti

2 ½ Cups All-purpose Flour

1 Teaspoon baking powder

1/2 Teaspoon salt

1 Cup whole raw almonds

2 large eggs

1 cup sugar

1/2 cup Fused Lemon Olive Oil

2 lemons, zested

2 Tablespoons fresh lemon Juice

INSTRUCTIONS

Preheat oven to 350 degrees F. and line a large baking sheet with parchment paper.

In one medium bowl, stir together the flour, baking powder, salt, and almonds.

In another medium bowl, using an electric hand mixer on medium speed, beat together the eggs, sugar, olive oil, lemon zest and juice for 1 minute until blended.

Pour the wet ingredients into the dry and on low speed, mix just until blended.

Dump the dough onto a clean counter and knead briefly by hand until a smooth dough forms.

Divide the dough into 2 equal pieces, then shape each into 12-inch logs about 1 1/2 inch high.

Place the logs on the prepared baking sheet and bake for about 25 minutes or until firm to the touch.

Cool 10 minutes, then cut into 1/2-inch slices using a serrated knife.

Reduce the heat to 275 degrees F. and place the cookies flat, laying side by side on the baking sheet.

Bake another 8 minutes, carefully turn over and bake about 5 to 6 minutes.

Cool completely, then store in an airtight container.