

Cherry Almond Biscotti

Ingredients:

1 cup sugar
½ cup butter softened
1 teaspoon almond extract
1 teaspoon vanilla extract
2 eggs
3 ½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
1 cup slivered almonds toasted
8 oz red or green candied cherries,
chopped



Glaze:

1 ½ cups confectioner's sugar
2 tablespoons water
½ teaspoon vanilla extract

Directions:

Preheat oven at 350 F.

In a mixing bowl, add sugar, butter, almond extract, vanilla and eggs. Beat uniformly combined. Then add all-purpose flour, baking powder and baking soda. Mix well. Add almonds & chopped candied green and red cherries.

Gently knead 2 to 3 minutes or until dough holds together.

Cut in two and shape each half into 10x3-inch rectangle with rounded corners.

Bake at 350 F about 25 minutes or until the center of the dough is firm to the touch.

Cool for 15 minutes, bias-cut with serrated knife into ½-inch slices.

Bake for 15 minutes or until crisp light browned.

Cool completely. Top with glaze or other decorations as desired.

For glaze:

Add all ingredients and mix until reach desired consistency, add more water if necessary.

