# Cherry Almond Biscotti

### Ingredients:

- 1 cup sugar
- $\frac{1}{2}$  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

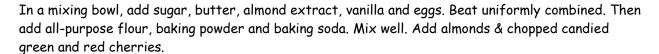


### Glaze:

- $1\frac{1}{2}$  cups confectioner's sugar
- 2 tablespoons water
- ½ teaspoon vanilla extract

## Directions:

Preheat oven at 350 F.



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  $\frac{1}{2}$ -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.

