

# Almond Biscotti



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**Makes 32 Servings**

## What You Need

- 1  $\frac{3}{4}$  cup unbleached flour
- 2 tsp baking powder
- $\frac{3}{4}$  c whole almonds
- 2 eggs
- $\frac{3}{4}$  cup sugar
- $\frac{1}{3}$  cup melted non-hydrogenated margarine or butter
- 2 tsp vanilla
- $\frac{1}{2}$  tsp almond extract
- 1  $\frac{1}{2}$  tsp grated orange rind
- 1 egg white beaten

## How You Prepare

1. Preheat oven at 350°F.
2. In a large bowl, mix baking powder and flour and set aside.
3. In a separate bowl, whisk together eggs, sugar, butter, vanilla, almond extract and orange rind.
4. Add wet ingredients to dry mixture, and mix to form dough.
5. Divide dough into 2 equal parts.
6. On a baking sheet, create 2, 12inch-long logs.
7. Brush top of logs with beaten egg white.
8. Bake for 20min.
9. Let cool for 5 min.
10. Cut logs diagonally in  $\frac{3}{4}$ inch slices.
11. Separate slices on the baking sheet.
12. Bake again for 20-25 minutes or until golden.

## Per Serving

Calories 85  
Fat 4 g  
Carbohydrates 11 g  
Protein 2 g  
Dietary Fiber 0.6 g