

## ALMOND ANISE BISCOTTI (MAKES 12-16)

3 eggs

3 egg yolks

1 tsp vanilla

1-2/3 cups sugar

1- 1/3 cups whole almonds

2 ¼ cups all -purpose flour

½ tsp salt

1 tsp baking powder

1 tsp anise seeds,

Zest of 1 lime grated, zest of 1 lemon grated, zest of 1 orange grated

Preheat oven to 350. Grease baking sheet.

In a large bowl, combine the eggs, egg yolks, vanilla and sugar. Add the remaining ingredients and mix well. The dough will be a little dry. Divide dough into 2 pieces.

On a clean surface, form each piece of dough into a log about 1 ¼ inches around. Press the dough flat and angle the ends (shaping it into a parallelogram). Place on the prepared baking sheet and bake until just golden brown, about 30 minutes. The center will be soft. Remove from oven and let cool for 5 minutes.

Cut the biscotti diagonally into ½ inch pieces. Place cut side up on the baking sheet and bake for another 5 minutes until golden brown.