## Biscotti

Enjoy your own crunchy, twice baked cookies with your favorite coffee or tea or all by themselves.

## Ingredients

- 2 tablespoons butter
- 1⁄3 cup sugar
- 1 teaspoon almond extract
- $1 / 2$ teaspoon vanilla extract
- 1 egg plus 1 egg white
- $13 / 4$ cups Pamela's Baking \& Pancake Mix
- ½ cup sliced almonds


## Directions

Cream together butter and sugar, then beat in extracts with the egg and egg white. Add Pamela's Baking \& Pancake Mix with almonds and combine.

On a greased cookie sheet, form a log 3 -inch wide log the length of the cookie sheet. Make sure $\log$ is about 2 -inches from the edge of the pan, as dough will spread when baking. Bake in a preheated $325^{\circ}$ oven for 35 minutes. Remove the biscotti and turn down oven to $300^{\circ}$.

When loaf is cool, slice in $1 / 2$-inch slices with a serrated knife. Lay pieces on their sides and rebake for 25-30 minutes in $300^{\circ}$ oven.

For a nice variation add candied fruit, chocolate chips or raisins to the dough with/or in place of the almonds. Or try other nuts like pecans, walnuts, macadamia, etc.
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