



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
- 1 3/4 cups [Pamela's Baking & Pancake Mix](#)
- 1/2 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° oven for 35 minutes. Remove the biscotti and turn down oven to 300°.

When loaf is cool, slice in 1/2-inch slices with a serrated knife. Lay pieces on their sides and re-bake for 25-30 minutes in 300° 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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