

# Biscotti a Frutta Secca

## Fruit & Nut Biscotti

### INGREDIENTS

- 2 eggs
- 1 cup sugar
- 1/2 cup vegetable oil
- 3 1/2 cups flour
- 3 tsp baking powder
- 5 ounces sliced almonds
- 5 ounces dried fruit
- 1 tsp almond extract
- Pinch of salt
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- Extra sliced almonds for tops

### NONNA'S TIPS

- Dough should be soft but not sticky. If it is, add a little more flour. Also, if dough is too dry, add a little milk.
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- You can use sliced almonds or any other chopped nuts you like. Same with dried fruit....I used raisins but you can use any dried fruit.
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- These biscotti will be crunchy and fragrant just like the original kind. They are perfect with coffee, cappuccino, or even a cold drink.



### DIRECTIONS

- Whisk eggs and sugar well.
- Add oil, salt, extract and stir well.
- Combine flour and baking powder together.
- Add flour mixture, a little at a time, to the liquids and mix well.
- Finally, add the nuts and dried fruit and stir with a fork until fully incorporated.
- Preheat oven to 375F and line two cookie sheets with parchment paper.
- Using a spoon, take some dough and roll it into a little log, about 2" long.
- Place the extra sliced almonds in a small bowl.
- Dip top of biscotti in the extra almonds.
- Place biscotti on the prepared cookie sheets.
- Bake, one sheet at a time, in the preheated oven for about 15-20 minutes or until cookies are golden brown.
- Cook second batch as the first.
- Cool biscotti and store in airtight container.
- Makes 28-30 biscotti

