

## **Elaine Winthrop's Biscotti**

1 cup white sugar  
1 cup brown sugar  
2 teaspoons baking powder  
2 ½ cups flour  
1 teaspoon cinnamon  
3 cups whole almonds  
1/3 cup vegetable oil  
2 eggs  
2 to 4 tablespoons water

- Mix all ingredients in a stand up mixer.
- The amount of water depends on the size of the eggs, mixture should be sticky
- Separate the mixture into 6 mounds
- Roll each mound into a strip of dough each about 10-12 inches long and 1 ½“ in diameter
- Mix 1 egg yolk and 2 tablespoons of water, brush onto each roll
- Bake on parchment paper on cookie sheets
- Bake at 350<sup>0</sup> for 30 minutes
- Cool slightly then slice diagonally while still warm

Makes 3 dozen Biscotti