

Vanilla Biscotti

Ingredients:

2 cups all-purpose flour

1 tsp baking soda

1/8 tsp salt

3 Tbsp butter, softened

¾ cup sugar

2 eggs

2 tsp vanilla

Preheat oven to 350 and prepare a baking sheet.

Mix butter, sugar well, then add vanilla and eggs, blending well. Add dry ingredients, scrape down sides of bowl, and mix until blended. Turn out onto a floured kneading board and dust the top with flour. Knead a few times and cut ball of dough in half. Form into two logs by rolling and pressing gently into a rectangle ¾ inch high, 5 inches wide, and as long as dough allows. For shorter pieces of biscotti, make the dough 3-4 inches wide. Place blocks of dough on the sheet and bake for 25-30 minutes until firm to touch. Cool a few minutes, then slice with a bread knife. Place the slices cut side down on the baking sheet and bake again 15 minutes. Cool completely and store in an air-tight container.

NOTE:

You can add almonds, other nuts, or any flavor baking chips to this recipe for variety.

In place of 2 tsp of vanilla, you can use 1 tsp vanilla and 1 tsp of almond extract.