

Tina's Biscotti Cookies

I enjoy meeting other moms who share my passion for cooking. Our family is part of a fantastic home school group that meets every Friday. We have a "Mom's Corner" where special food is left prepared for all Mom's. We can sample different dishes each week, visit with each other briefly, and even leave prayer requests for our families. I knew I'd found a kindred spirit when I tasted Tina's home made Biscotti. I'd never had Biscotti before – and Tina's was fantastic! This recipe makes a generous amount. This will be one of those holiday gifts from the heart recipes I will be calling upon in December. But don't wait until December to bake your own Biscotti. Tina makes it easy for us to bake Biscotti anytime!

- 2 sticks unsalted butter
- 2/3 cup vegetable oil
- 1/3 cup milk
- 5 eggs
- 3 1/4 cups sugar
- 3/4 teaspoon Anise extract
- 2 Tablespoons pure vanilla
- 1/2 cup Grand Marnier liqueur
- 7 cups plain flour
- 7 teaspoons baking powder
- 2 cups chopped almonds, toasted
- 1 teaspoon salt.



Melt butter, add oil and milk. Set aside.

Beat eggs. Add sugar, Anise, vanilla, and liqueur. Add to butter mixture.

Mix dry ingredients, add nuts. Then proceed to add dry mix to egg mixture.

Refrigerate dough 30 minutes.

Roll dough out on floured board about 14 inches long by 2 inches wide and about 1/2 in thick. There will be enough do to make several 14x2x1/2 inch rectangles.

Place shaped dough onto cookie sheet and bake at 350 degrees for 20 minutes.

Remove Biscotti and let it cool a few minutes, then slice Biscotti at an angle into 1/2" thick slices. Put Biscotti back in the oven and toast to a golden brown or about 10 minutes. These cookies are supposed to be very crisp. Store in airtight container.