

# Biscotti

Cream:

1 softened stick of butter

1 cup of sugar

Add and mix well:

3 eggs

1 tablespoon vanilla

Grated lemon rind from one lemon

Add and mix well (may need to use spoon towards end)

3 cups all purpose flour

1 heaping teaspoon baking powder

1/2 teaspoon salt

Stir in:

1 cup roasted pignoli (pine nuts). Can add other roasted, chopped nuts, raisins, etc. (can also use anisette and almonds, good combination)

Grease and flour long cookie sheets. Wet your hands and form long logs (4 small ones or 2 long one. Form it into long logs, they flatten out as they cook. Smooth tops.

Bake at 350 degrees for 30 minutes, cool for 20 minutes. Slice and turn on side, lower temp to 325 or so, cook 15-20 minutes, turn again and cook another 10-20 minutes. Can *brown* them less for softer cookies.