

# Biscotti

½ cup vegetable oil  
1 cup white sugar  
3 ¼ cups all-purpose flour  
3 large eggs  
1 tablespoon baking powder  
1 tablespoon anise extract, or 3 drops anise oil

## Step 1

Preheat the oven to 375 degrees F (190 degrees C).  
Grease cookie sheets or line with parchment paper.

## Step 2

In a medium bowl, beat together the oil, eggs, sugar and anise flavoring until well blended. Combine the flour and baking powder, stir into the egg mixture to form a heavy dough. Divide dough into two pieces. Form each piece into a roll as long as your cookie sheet. Place roll onto the prepared cookie sheet, and press down to 1/2 inch thickness.

## Step 3

Bake for 25 to 30 minutes in the preheated oven, until golden brown. Remove from the baking sheet to cool on a wire rack. When The cookies are cool enough to handle, slice each one crosswise into 1/2 inch slices. Place the slices cut side up back onto the baking sheet. Bake for an additional 6 to 10 minutes on each side. Slices should be lightly toasted.