

ORANGE ALMOND BISCOTTI

Chefsville
kids

COOKEE'S TOOL KIT

Cookie Sheet/Baking Tray
Silmat or parchment paper
Whisk
Wooden Spoon
Measuring cups and spoons
Medium bowl
Mixer and paddle
Spatula
Adult supervision



Ingredients

1 cup white sugar	3 ½ cups all-purpose flour*
1/2 cup butter, softened	1 teaspoon baking powder
1 tablespoon orange zest (optional)	½ teaspoon salt
2 eggs	1/3 cup blanched slivered almonds

*Replace up to ½ all-purpose flour with almond flour

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Beat sugar, butter or margarine, orange peel and eggs in large bowl. Stir in flour, baking powder, salt and almonds.
3. Shape half of dough at a time into rectangle, 10 x 3 inches, on ungreased cookie sheet. Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet for 15 minutes.
4. Cut crosswise into 1/2 inch slices. Place slices cut sides down on cookie sheet. Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet. Cool on wire rack.



Time: 25 minutes
Cooking time: 20 minutes