

From the kitchen of Joanna Stewart

Chocolate Almond Biscotti

Makes 2 Dozen

3 Cups All Purpose Flour
½ Cup Unsweetened Cocoa
2 Tsp Baking Powder
½ Tsp Salt
1 Cup Granulated Sugar
⅔ Cup Softened Margarine
¾ Cup Egg Beaters
1 Tsp Almond Extract
½ Cup Whole Blanched Almonds, Toasted and Coarsely Chopped

In medium bowl combine flour, cocoa, baking powder and salt. Set aside.

In a large bowl with electric mixer at medium speed, beat the granulated sugar and margarine for 2 minutes, until creamy. Add Egg Beaters and almond extract, beat well.

With electric mixer at low, gradually add the flour, beating just until blended then stir in the almonds.

On a lightly greased baking sheet, form the dough into two 12 x 2 ½ inch logs.

Bake at 350° F for 25 to 30 minutes.

Remove from sheet, cool on wire rack for 15 minutes.

Cut each log into 12, one inch thick slices, place on cut side, bake for 12 to 15 minutes then do other cut side for 12-15 minutes.

When cool, drizzle with sugar glaze.

Powdered Sugar Glaze

1 Cup Powdered Sugar
5-6 Tsp Water
Combine in Small Bowl