

Cherry-Almond Biscotti

54 biscotti

4 eggs
1 $\frac{1}{3}$ cup sugar
2 tsp almond extract
2 Tbsp amaretto
2 $\frac{1}{2}$ cup flour
1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
1 $\frac{1}{2}$ cup dried cherries, coarsely chopped
 $\frac{1}{2}$ cup slivered, sliced, or chopped almonds

Preheat the oven to 325°.

Beat the eggs, sugar, almond extract, and amaretto until smooth. Add the flour, baking powder, baking soda, and salt. Stir until well mixed. Stir in the cherries and almonds. Spread the dough into a greased 9" × 13" baking dish.

Bake for 25 to 30 minutes. Take the dough from the oven, and reduce the temperature to 300°. Cool the dough for 10 minutes. Cut across the dish to divide the dough into three sections. Using a serrated knife, cut each section into $\frac{1}{2}$ inch slices. Place each slice on its side on a greased cookie sheet. Ideally, the insides of the slices will still be sticky. You may have to scrape and rinse the knife several times.

Bake the biscotti for 10 minutes. Turn the slices over and return them to the oven for 10 minutes longer. Some of the biscotti will probably be done. Turn the remaining slices again, and bake an additional 5 to 10 minutes. Watch carefully to avoid over browning. Cool the biscotti on a wire rack.

Source: <http://www.recipesource.com/baked-goods/desserts/cookies/biscotti/cherry-almond1.html>

Modified by: Robert Messer
Department of Mathematics and Computer Science
Albion College
December 14, 2002