

Marie Saba

from my kitchen to yours

Holiday Biscotti

Ingredients:

- ¼ cup light olive oil
- ¾ cup sugar
- 3 teaspoons vanilla extract
- 1 teaspoon almond extract
- 2 eggs
- 1 ¾ cup all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup chopped pecans

For optional decorating:

- Chocolate chips
- White chocolate chips
- Holiday sprinkles (Red, Green and White; Blue, White and Silver; Silver, Gold, Black and White)



Instructions:

- 1** Preheat oven to 300°. Line a baking sheet with parchment paper or foil.
- 2** In a large mixing bowl, mix together flour, baking powder, salt and sugar. In a smaller bowl, whisk together oil, extract and eggs. Add wet ingredients to dry and stir to combine. Mix in pecans (dough will be very thick).
- 3** Using wet hands (dough will be sticky!), separate dough into two piles on the lined baking sheet, about 3 inches apart. Using wet hands, spread each pile into a rectangle (about 5 inches wide, 8 inches long and ½ inch tall). Bake for 35 minutes or until light brown. Remove from oven. Cool for 5 minutes.
- 4** Reduce heat to 200°. Transfer one rectangle to a cutting board. Using a sharp knife, cut the rectangle into 1-inch slices (so each biscotti is about 1-inch wide by 5 inches long and ½ inch tall). Lay biscotti on their sides on the baking sheet. Repeat with second rectangle.
- 5** Bake biscotti for about 30 minutes or until hard. Remove from pan to cool on a wire rack.
- 6** Optional Decoration: Coat half of each biscotti with melted chocolate. While chocolate is warm, decorate with seasonal sprinkles on the top and sides.