

Italian Biscotti  
Source: unknown

Yield: approximately 9 dozen

**Ingredients**

2 cups granulated sugar  
1 cup melted butter (2 sticks)  
4 tablespoons anise seed  
1 teaspoon anise extract  
1 teaspoon anise oil (optional)  
2 teaspoons vanilla plus 1 tablespoon water (or 3 tablespoons bourbon)  
2 cups chopped nuts (use sliced almonds and crush a little, optional)  
6 eggs  
5-1/2 cups flour  
1 tablespoon baking powder

**Preparation**

1. Preheat oven to 375° and line two baking sheets with parchment paper.
2. Mix sugar with melted butter, anise seeds, extracts (or the optional bourbon) and nuts. Beat in eggs. Sift and measure flour with baking powder into sugar mixture; blend thoroughly. Dough will be soft.
3. Using a stiff rubber spatula, shape dough to form 2 flat loaves that are 1/2-inch thick, and 2-inches wide as long as the cookie sheet. Bake at 375° for 20 minutes\*. Insert toothpick in center of log. If it comes out clean, remove from oven. If toothpick is not clean, continue to bake and retest.
4. Cool loaves on cookie sheet for 10 minutes. When loaves are cool to touch, using a serrated edge knife, cut into diagonal slices about 1/2 to 3/4-inch thick. Lay slices on cookie sheets close together and return for 15 minutes, or until lightly toasted. Cool and store in airtight container.

*\*Note – test the loaves as you would test for a cake's doneness. If you do not thoroughly cook the loaves the first time, you will find that the center of the loaves will be almost raw and will not slice properly. When you bake for the second time, the under cooked loaves will have a heavy center.*