Chocolate Dipped Almond Biscotti

1/2 c. vegetable oil
1/2 c. sugar
1 egg
2 Tbsp. chopped almonds
1 tsp. almond extract
1 1/2 c. flour
1 tsp. baking powder
1/4 tsp. salt

For Chocolate Dipped Biscotti:
Melt 6 squares semi-sweet chocolate. Dip 1/2 of each biscotti into melted chocolate.
Place on wax paper-lined tray. Refrigerate until chocolate is firm.

Heat oven to 325°

Mix oil and sugar, mix in egg and vanilla. Stir in nuts and mix well. Mix in flour, baking powder and salt.
Shape dough into 2 slightly flattened logs. Place 2 inches apart on greased cookie sheet.
Bake 20-25 minutes until lightly browned. Place on cooling rack, cool for 5 minutes. Use serrated knife, cut on diagonal into 1/4" thick cookies. Place upright on cookie sheet. Bake 10 minutes.