

## Chocolate Dipped Almond Biscotti

$\frac{1}{2}$  c. vegetable oil  
 $\frac{1}{2}$  c. sugar  
1 egg  
2 Tblsps. chopped almonds  
1 tsp. almond extract  
 $\frac{1}{2}$  c. flour  
1 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt

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

Heat oven to  $325^{\circ}$

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 cutting board, cool for 5 minutes. Use serrated knife, cut on diagonal into  $\frac{3}{4}$ " thick cookies. Place upright on cookie sheet. Bake 10 minutes.