



# *Gammy's House Recipes*

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## **Almond, Lemon and Lavender Biscotti**

This is an interesting accompaniment with your next cup of cappuccino.

2 eggs  
3/4 cup sugar  
1/2 cup vegetable oil  
1 Tbsp. grated lemon peel  
1 tsp. dried lavender flowers, crushed  
1-1/4 tsp. baking powder  
1 tsp. vanilla extract  
1/4 tsp. salt  
2 cups flour  
1 cup almonds, coarsely chopped  
additional sugar

Preheat oven to 350 F. In a large bowl, combine eggs, 3/4 c sugar, oil, lemon peel, lavender, baking powder, vanilla, and salt. Blend. Add the flour, and chopped almonds and stir to make a dough. Knead dough on a floured surface about 10 times. Divide the dough in half. Make each half into a log about 2 inches in diameter. Place the logs on an ungreased baking sheet. Sprinkle them with additional sugar. Bake until firm, about 30 minutes. Cool for 10 minutes, but leave the oven on. Carefully transfer the logs to a cutting board. Cut crosswise with a serrated knife into 1/2-inch thick slices. Place with cut side down on baking sheet. Return to the oven and bake until lightly browned, approximately 20 minutes. Yield: Approximately 3 dozen.