

Apricot and Pecan Biscotti

Ingredients:

4 eggs
1 ½ cups white sugar
¾ cup butter, melted
2 teaspoons anise seeds
2 teaspoons vanilla extract
1 teaspoon lemon extract
1 ½ - 2 cups chopped pecans
8-10 ozs chopped dried apricots
4 ½ tsps baking powder
2 tsp salt
5 cups all-purpose flour

Directions:

Stir together flour, baking powder, anise seed and salt and set aside.

Beat together eggs and sugar in large bowl until well blended. Stir in butter, extracts, pecans and dried apricots. Gradually stir flour mixture into creamed mixture, blending well.

Divide dough on a floured surface into 8 equal portions. Roll each portion into a 14" rope. Flatten rope somewhat with fingers, keeping edges even.

Place 4 ropes about 2" apart on greased cookie sheet. Bake in 325 degree F oven for about 20 minutes, or until ropes are light golden brown in color.

Let cool for 10 minutes on the baking sheet then cut each rope on a diagonal into slices about ½ to ¾ inches thick. Separate slices slightly and bake at 325 degrees F until slightly toasted (approximately 10 minutes). Cool on baking sheet. Store airtight.