

# almond biscotti

## *Butter-Free*

## *Gluten-Free*

1 ¼ cup (4.7 oz) Almond Flour  
1 1/3 cup (6.6 oz) gfGoodies Scone Mix  
1 cup (3oz) sliced Almonds  
2 teaspoons baking powder  
2 tablespoons sugar  
¼ cup grapeseed oil of other neutral flavored oil

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2 eggs – room temp  
1 tablespoon vanilla extract  
1 teaspoon almond extract  
½ cup chocolate chips-melted with  
1 tablespoon water or milk

Makes 16 pieces • Preheat oven 370 degrees.

Combine all dry ingredients in a mixing bowl and blend together. Add oil, eggs and extracts and combine until dough is thick. Mix on medium high for 2 minutes.

Form two logs 6 X 4 inches. Place logs on a parchment lined or greased cookie sheet and bake 25 minutes or until firm. Remove from oven and reduce oven heat to 300 degrees. Cool logs 5-6 minutes then cut with sharp knife (serrated is best) into ¾ inch wide pieces. Lay cookies flat on cookie sheet and return to oven for another 25 minutes or until slightly golden and dry. Cool cookies and drizzle with melted chocolate chips.

Note: feel free to add ½ cup chopped cherries, cranberries or chocolate chips for your own flavor.

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