



Lemon Almond Biscotti

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 c + 2 T whole wheat flour
- 1 3/4 c flour
- 1 c brown sugar
- 3 tsp baking powder
- 2 T lemon extract
- 3/4 c applesauce, unsweetened
- 1/2 c almonds, roughly chopped
- 2 T oil

Instructions

Combine dry ingredients in a large bowl. Combine wet ingredients in a separate bowl and then add to dry ingredients. Add almonds and knead dough until it becomes smooth, about 3 minutes. Shape dough into one or two logs depending on how large you want the cookies to be. Logs should be about 1" thick.

Place logs on greased cookie sheet and bake at 350 F for 30 minutes. Cool logs for 10 minutes and cut cookies on the diagonal. Place cookies cut side down on the cookie sheet and bake at 325 for 15 minutes. Flip cookies and bake for an additional 15 minutes.