



## **Meyer Lemon Biscotti**

- 2 ½ cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp salt
- 1 cup whole almonds
- 2 large eggs
- 1 cup sugar
- ½ cup Meyer Lemon Olive Oil
- 1 tsp vanilla extract

In a medium bowl, whisk together flour, baking powder, and salt. Add ground almonds and stir to combine.

Preheat oven to 350 degrees F. In the bowl of an electric mixer fitted with paddle attachment, beat together eggs, sugar, olive oil, and vanilla on medium speed for 1 minute. Scrape down sides of bowl as needed. Reduce mixer speed to low; gradually add flour mixture and mix until dough just begins to come together. Do not overmix.

Divide dough into 2 equal pieces and place on a parchment-lined baking sheet. Using damp (or flour covered) hands, shape each piece into a 12-inch-long long, ½ inch high.

Bake logs until firm, about 28 minutes, rotating baking sheets halfway through. Reduce oven temperature to 250 degrees F. Cool logs on baking sheet for 12 to 15 minutes.

Transfer logs to a cutting board. Using a serrated knife, slice each into 24 half-inch-thick biscotti. Place biscotti on parchment-lined baking sheets, spacing ½ inch apart. Bake biscotti until slightly crisp, about 14 minutes, rotating baking sheets halfway through. Transfer to a wire rack to cool.