

I Biscotti di Prato

ALMOND COOKIES

- 8 cups flour
- 8-9 large eggs
- 1/2 cup olive oil
- 4 1/2 cups sugar
- Pinch of salt
- 1 tablespoon baking powder
- 4 tablespoons anise seed
- 2 pounds (8 cups) whole unpeeled almonds

Prep oven per *Mugnaini Bake Oven Protocol*.

Place flour in a fountain shape onto a marble work surface. Make a well into the center of the flour; add eggs, olive oil, sugar, salt, baking powder, and anise seed. Mix, working by hand, until the dough feels dry and hard. Add whole almonds. Form dough into 6 long rolls, about 2 inches thick and 16 inches long.

Oil and flour two sheet pans and set three rolls onto each pan. Bake for about 30-40 minutes, until light brown. Remove from oven, cool slightly, and cut 1-inch thick slices on the diagonal.

Notes:

