



Coconut Almond Biscotti

Enjoy dipping these deliciously dense Italian cookies in your tea!

Makes 20-24 cookies

Ingredients

- 1/2 c. honey
- 1/2 c. oil (grape seed or vegetable oil)
- 2 eggs
- 1 tsp. legal vanilla
- 2 tsp. legal almond extract
- 1 c. stirred Tropical Traditions or other coconut flour
- 1/2 c. stirred almond flour
- 3/4 c. toasted slivered almonds

Instructions

Preheat oven to 325 degrees. Prepare a cookie sheet by greasing and placing a piece of parchment paper on the sheet. Set aside.

Beat honey and oil together with an electric mixer until well blended, about 1 minute. Add eggs, one at a time, beating well after each addition. Beat in vanilla and almond extract.

Add half the coconut flour, then half the almond flour, beating until incorporated. Add final coconut flour and almond flour, beating until completely combined. Do not over beat.

With a rubber spatula, stir in slivered almonds. Using the spatula, plop the dough onto the cookie sheet in two long parallel logs, smoothing slightly on the sides and top. Bake for 18 to 20 minutes, or until brown, turning the tray once during baking for more even heat. Remove from the oven. With a sharp knife, gently cut logs into 1 inch cookies, making about 10 or 12 per log. Gently tip biscotti onto their sides, spreading them evenly over the cookie sheet. Return to the oven for 12-15 minutes, or until a rich brown. Allow to cool. May be frozen.

