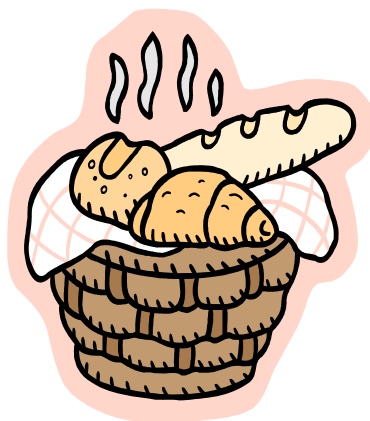


# *Biscotti*

*Mary Rose Appel  
Bayonne High School  
Nonna's Recipe*

## *Ingredients:*

- 2 sticks of margarine
- 1 cup of sugar
- 3 tablespoons of milk
- 2 eggs
- 3 cups of flour (unsifted)
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1 pinch of salt
- 2 teaspoons of anise extract (Pure, not imitation)



## *Directions:*

*Cream margarine and sugar. Add eggs and milk. Add anise extract. Mix flour, baking powder, soda and salt, and add gradually to the creamed margarine and sugar mixture until the consistency of dough allows forming a ball. If batter is sticky, add a little more flour. Mixture must be soft. Nuts are optional. Form six loaves. Place on two greased cookie sheets. Bake at 375° for 20 minutes. Remove from oven. Slice in pieces one inch wide. Toast at 350° seven minutes on each side (14 minutes in all). Remove from oven. Cool. Enjoy!*