

Biscotti Ala Penny Khorraminia

Ingredients

2 cups - Mazola Oil

2 cups – Sugar

6 - Eggs

1 tsp – Vanilla

7 cups of flour

1 tsp – Cinnamon

1 tsp. – of Cloves

2 tsp – Baking Powder

1 tsp – Baking Soda

To add Walnuts only 1 1/2 cups chopped with a knife

to add dried fruit 1cup (cherries or cranberries chopped with a knife)

Directions

Beat with electric mixer - Oil, sugar, eggs for 2 minutes/ add vanilla, cinnamon, cloves for 4 minutes medium speed

Sift half flour with baking powder and baking soda, and to add to mixture till blended

Fold in walnuts and/or dried fruit

Add remaining sifted flour with folding mixer till the dough does not stick to your fingers

Blend and knead with hands (should be a medium texture and easily shaped)

Shape into 10-12 baguette shaped oblong loaves

Line cookie sheets with parchment paper

Bake for 12 minutes at 350°

Remove from oven,

Place each loaf carefully on a cutting board (cut it in half like so / to more easily handle)

With a very sharp knife, cut each 1/2 loaf into 1 inch or 1 1/4 inch slices. Yields 10 slices/loaf

Carefully place loaves back on the cookie sheets standing up and bake for another 20 minutes at 300°

Enjoy with coffee, or milk or as a quick snack!

Delicious!