

UNCLE LON'S -- BISCOTTI ( ANISE COOKIES)

$\frac{1}{2}$  Cup butter or margarine ( room temperature)  
 1 Cup sugar                      3 eggs                      3 Cups sifted flour  
 1 TBS baking powder      2 TBS Anise seed       $\frac{1}{2}$  tsp salt  
 $\frac{3}{4}$  Cup coarsley chopped almonds  
 Zest from one medium orange       $\frac{1}{2}$  Cup chopped dried  
                                                                                          cherries or cranberries

Beat butter & sugar together until extra creamy. Add eggs one at a time, beating well after each addition. Using a mortar & pestle, crush anise seeds. Add to creamed mixture. Mix well. In a separate bowl, sift together flour, baking powder & salt. Add to creamed mixture, beating until smooth. Mix in nuts, orange zest and cranberries or cherries. Chill until able to handle (overnight is good). Turn out onto lightly floured board, shape into 4 flat loaves about  $\frac{1}{2}$  inch thick. Transfer to greased baking sheet. Bake at 375 for 20 minutes, or until lightly browned. Remove from oven & let cool 2 minutes. Slice into  $\frac{1}{2}$  inch slices. Lay slices cut side down on baking sheet. Bake at 375 for 10 minutes or until just golden. Cool on wire racks.

*Cut Cookies diagonally*