

# Café Almond Biscotti

**Prep time: 15 + 5 min**  
**Cook time: 22 + 10 min**  
**Serves: 3 dozen cookies**

Unlike my go-to biscotti recipe that makes small, crunchy cookies, this recipe turns out softer-on-the-teeth café-style biscuits. The almonds give a small dose of protein to these slightly sweet cookies.



## Ingredients

1-1/4 cups white sugar  
1/2 cup + 2 Tbsp canola oil, separated  
4 Tbsp unsweetened applesauce  
2 Tbsp water  
3 Tbsp cornstarch  
2 tsp almond extract  
1 tso lemon juice  
½ cup slice almonds  
1/4 tsp salt  
1 tsp baking soda  
1-3/4 tsp baking powder  
3-1/4 cups flour

## Directions

Preheat the oven to 350 degrees F and prepare two baking sheets with parchment. In a small bowl, combine the applesauce, water, and cornstarch and stir until smooth. In a medium bowl, mix the sugar and 1/2 cup oil together. Add the replaced egg mix (small bowl) to the sugar and oil and stir well. Add the almond extract, almonds, and lemon juice to the mixture and stir. Combine the dry ingredients (salt, baking powder, baking soda, and 2 cups of flour). Stir the dry ingredients into the batter. Alternate the last 1-1/4 cups flour with 2 Tbsp canola oil and stir until the dough collects smoothly. Take a quarter the ball of dough and shape it into a long log on the parchment. Repeat for 4 logs. Bake for 22 minutes (logs will spread). Allow the logs to cool for 10 minutes on their trays, then move them to a cutting board. Set the oven to 325 degrees F. Slice each log approximately 1-inch wide on the diagonal and place the cookie on its side on a tray. Toast the cookies for 5 minutes in the oven on each side, then cool on a wire rack. Store in a loosely sealed container for 1 week.

### Nutrition per serving:

**65 calories 3.9g fat 0% DV chol 3% DV sodium 7g carbs**