Almond Biscotti

2 ¼ cups flour

1 1/2 teaspoons baking powder

¼ teaspoon salt

½ cup sugar

¾ brown sugar

3 large eggs, room temperature

½ cup extra virgin olive oil

1 tablespoon almond extract

1 teaspoon vanilla extract

1 Tablespoon lemon zest

1 cup slivered almonds, toasted

Whisk together flour, baking powder and salt.

Whisk together eggs, oil, almond extract, vanilla extract and lemon zest.

Combine white and brown sugars.

Add wet ingredients and sugars to the dry ingredients.

Stir in almonds.

Divide dough in half.

Form each half into a log and place on a silpat lined baking sheet.

Bake 30 minutes at 350.

Slice cookies on the bias at 1/2" intervals.

Place back on cookie sheet and bake 10 minutes per side at 300.