Almond Biscotti

2 1/2 cups flour

1 cup sugar

2 teaspoons baking powder

1/4 teaspoon salt

3 eggs

1 Tablespoon almond extract

1 cup slivered almonds

Combine flour, sugar, baking powder and salt in bowl of standing mixer.

Beat eggs and extract in a small bowl.

Add wet ingredients to the dry ingredients in the mixer and beat on low until just combined.

Stir in almonds.

Dump mixture onto a silpat lined baking sheet.

Shape mixture into 2 loaves.

Bake 20 minutes at 350.

Cool 10 minutes then slice diagonally into 1/2 inch pieces.

Lay slices on baking sheet and bake another 15 minutes - turning halfway through baking time.