Crisp Almond Biscotti

1 ¾ cups flour

1 cup whole almonds

1 cup sugar

2 eggs

1 teaspoon baking powder

½ teaspoon almond extract

¼ teaspoon salt

Combine flour, sugar, baking powder and salt in bowl.  Place almonds in food processor and pulse into course crumbs.  Stir into flour mixture.  Combine eggs and extract.  Add egg mixture to flour.  Turn out on to floured surface and knead 7-8 times.  Divide dough into 3 equal portions and shape each into a 6” log.  Place rolls 6” apart on baking sheet and pat to 1” thickness.  Bake 25 minutes at 375.  Cool for 5 minutes.  Cut each roll crosswise into 12 slices and stand upright on baking sheet.  Bake 14 minutes.  Cool.