Anise Biscotti

 2 cups all purpose flour

 2 teaspoons baking powder

 pinch of salt

 4 eggs

 ¾ cup granulated sugar

 ½ cup vegetable oil

 1 teaspoon vanilla extract

 1½ teaspoon anise extract

​Beat eggs with whisk attachment until light and fluffy.

Add sugar, oil and extracts. Whisk another 2 minutes.

Stir in flour, baking powder and salt.

Pour into 3 greased loaf pans.

Bake 20 -25 minutes at 350.

Let cool slightly. Remove from pans and slice into 1/4 inch slices.

Place slices on a cookie sheet and bake 8 minutes. Turn and bake and additional 8 minutes.