

## SOFT SPICE BISCOTTI Contributed by Sandy 1/10/03

### INGREDIENTS:

1 Cup - Granulated sugar  
1 Cup - Packed dark brown sugar  
1/2 Cup - Sliced almonds  
1/3 Cup - Vegetable oil  
2 tsp. - Ground cinnamon  
1 tsp. - Ground cloves  
2 tsp. - Water  
2 Large egg whites  
1 Large egg  
2 1/2 Cups - All purpose flour  
2 tsp. - Baking powder  
Cooking spray

### INSTRUCTIONS:

1. Preheat oven to 375
2. Combine first 9 ingredients in large bowl. Beat at low speed for 1 minute.
3. Combine flour and baking powder , gradually add flour mixture to sugar mixture, beating until well blended ( dough will be soft).
4. Turn dough onto lightly floured surface; shape dough into 3 ( 6"x4") rectangles. Place rectangles on a baking sheet coated with cooking spray. Flatten to 3/4" thickness.
5. Bake at 375 for 25 minutes. Remove rectangles from baking sheet and cool for 10 minutes on a wire rack.
6. Cut each rectangle diagonally into 3/4" slices.

**Yield:** 2 dozen

**NUTRITIONAL INFORMATION:** 98 calories; 3 g fat; 1.5 g protein;  
16.6 g carbohydrates; 0.4 g fiber; 7 mg sodium; 1 mg iron

### NOTES:

---

---

---

---