

# Anise Biscotti

## Ingredients

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- 5** cups all purpose flour
- 1** cup Crisco
- 1/4** cup milk
- 1 1/2** cups granulated white sugar
- 5** eggs
- 5** tsp. baking powder
- 2** tsp. anise flavor

## Method

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Mix the above ingredients as you would a cake.

If dough is sticky, add a little more flour.

Divide dough into loaves (about 3)

Bake in 400 degree oven.

After they are baked, cool a little and bias cut. (Slices should not be too thick!

Toast in oven.

**Source: Bongiorno Family Recipe (about 3 dozen cookies)**

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