

Oatmeal Almond Biscotti

Ingredients

- 1 cup sugar
- 1 tsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked), divided
- 1 1/4 cups all-purpose flour
- 1/2 tsp baking powder
- 3/4 cup chopped almonds
- 1/2 cup butter, softened
- 2 eggs



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	40 min	60 min	24

Made with



How to make it

1. Heat oven to 350°F.
2. In large mixer bowl, beat sugar and butter until light and fluffy.
3. Beat in eggs and vanilla.
4. Combine 1 3/4 cups oats, flour, baking powder and almonds.
5. Add to butter mixture; mix well.
6. Spread remaining 1/4 cup oats onto a sheet of wax paper.
7. Divide dough in half.
8. Roll each half of the dough into a 12-inch cylinder about 1-1/2 inches in diameter.
9. Roll in oats, coating well.
10. Place on ungreased cookie sheet.
11. Bake 25 minutes or until light golden brown.
12. Cool 10 minutes on cookie sheet.
13. Using a serrated knife, cut biscotti crosswise into 1/2 inch slices.
14. Arrange slices upright on cookie sheet.

Quaker® Oats-Old Fashioned

15. Return to oven; bake 14 minutes to 16 minutes or until light brown and crisp.