



# Oatmeal Almond Biscotti



**SERVINGS**

24



**COOKING TIME**

40 min

Oatmeal Almond Biscotti is a crunchy and dunkable treat with buttery almond flavors. This recipe has simple yet satisfying soft flavors but can be spruced up by adding in other ingredients like chocolate pieces, dried fruits, other nuts, and spices.

## Ingredients

- 1 cup sugar
- 1 tsp vanilla
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#), divided
- 1 ¼ cups all-purpose flour
- 1/2 tsp baking powder
- 3/4 cup chopped almonds
- 1/2 cup butter, softened
- 2 eggs

## Cooking Instructions

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 ¾ 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.
15. Return to oven; bake 14 minutes to 16 minutes or until light brown and crisp.