

## **Biscotti (Mandelbrot)**

*By Doris Moshi*

### Dough

1/2 cup margarine or butter  
3 eggs  
1 cup sugar  
3 cups flour  
1 tablespoon baking powder  
1 orange, rind and juice  
1 cup nuts (walnuts, almonds or pecans)  
Crystallizing ginger  
1 teaspoon vanilla

### Topping

2 tablespoons sugar  
1 teaspoon cinnamon

### Directions

Heat oven to 350°. Prepare trays.

Mix margarine, sugar and eggs.  
Add orange rind, flour, and baking powder.  
Add orange juice, vanilla, nuts, and ginger.

Shape the soft dough into a long loaf.  
Wet a spatula and touch the loaves all over.  
Mix the 2 tablespoons sugar and cinnamon.  
Spread on top of the loaves.

Bake for 30-40 minutes.  
Cook for 5 minutes.

Cut in slices.  
Return slices to tray with the cut side down.  
Place trays in the oven on very low heat (or with the oven warm, but off).