



## Keto Almond Biscotti

Makes 24 slices

2 cups almond flour  
1/2 cup powdered Monk fruit sugar  
1 tsp gluten-free baking powder  
1 tsp xanthan gum  
1/2 tsp of nutmeg  
1 tsp vanilla extract  
1/2 tsp almond extract  
1 cup whole almonds, skin on  
1/4 cup butter melted  
2 large eggs, beaten

Pre-heat oven to 320 °F.

Mix dry ingredients: almond flour, sweetener, baking powder, xanthan gum, spices and almonds together in large bowl. Melt butter and add butter and beaten eggs to mixture. Mix well until a dough is formed.

1. Line a baking tray with baking paper. Form the dough into a low wide log shape, 4 inches by 10 inches. The dough is a bit sticky, so I dusted my hands with coconut flour to do this comfortably.

Bake for approx. 30 minutes or until loaf is browned on the outside and firm in the center. Remove from oven and let cool.

2. Once cold, slice the loaf into slices about 1 inch thick.

Please note, using almond meal instead of wheat flour results in a crumblier consistency and the addition of whole almonds can make this slicing tricky. If your loaf is refusing to slice and is very crumbly, I recommend allowing it to sit out overnight and go slightly stale. This will not affect the finished quality but will greatly enhance the slice ability of the loaf.

3. Pre-heat oven to 250 °F. Lay the slices very carefully in a flat layer on one or two lined baking trays. Toast for 15-20 minutes each side.