

HOMEMADE BISCOTTI USING CAKE MIX

By Anna Stone, Pathway of Hope Director, Hawaiian & Pacific Islands Division

Preheat the oven at 350°

INGREDIENTS

1 box cake mix of your choice

½ cup butter (room temperature)

2 eggs

1 cup almond flour or all-purpose flour

½ cup mini chocolate chips

½ cup slivered almonds

¼ chopped dried cranberries

1 teaspoon almond extract

Step 1: Place all ingredients in a mixing bowl. Combine with a mixing bowl paddle, knead for about 3 minutes to form a play dough consistency.

Step 2: Shape into a 4" x 14" rectangle on parchment paper one inch thick. Bake at 350° for 30 minutes.

Step 3: Remove from oven and cool for 10-15 minutes. (If you wait longer than that you will have difficulty slicing the bar).

Step 4: Cut diagonally, careful not to break the bar. Spread apart and return to oven to bake for another 15 minutes. Leave a little longer for added crunch.

Step 5: When cool, enjoy with your coffee or package to give away.

Note: The crumbs are great with ice cream.