

# Breakfast Biscotti

makes about 60

3 large eggs  
1 cup sugar  
½ cup vegetable oil  
½ cup shortening  
2 ½ cups all-purpose flour  
½ teaspoon salt  
2 teaspoons baking powder  
1 teaspoon vanilla extract  
2 cups Special K cereal  
¾ cup slivered almonds, toasted and cooled

cinnamon for sprinkling on half-baked cookies

1. Preheat oven to 300 degrees F. In an electric mixer, beat together the eggs and sugar until light and fluffy. Add oil, shortening and vanilla and mix until well blended. Add salt, flour, baking powder, special K and almonds. Mix just until blended.
2. Line two baking sheets with parchment paper. Divide dough into 4 pieces. The dough will be quite soft and sticky. Flour your work surface well so that you can handle the dough more easily. Roll each piece of dough into a log, about 2 inches wide and about 8 inches long. Place two logs on each baking sheet and brush off any excess flour with a dry pastry brush. Bake for about 20 minutes, switching pan positions halfway through.
3. Remove baking sheets from the oven and let logs cool for about 30 minutes. Reduce oven temperature to 275 degrees F. Place each of the cooled logs on a cutting board and sprinkle lightly with cinnamon. Using a serrated knife, cut into ½ inch diagonal slices. Arrange slices on parchment lined baking sheets, cut side down. Bake for about another 40-45 minutes, switching pan positions halfway through. The mandelbroit will be a bit soft when you take them out of the oven, but they will harden upon cooling. These freeze very well and our family likes them even better frozen.