Tammy's Biscotti

Makes 4 dozen

2 large eggs
1 cup sugar
1 cup oil
1 tsp vanilla extract
2 cups flour
1/2 tsp salt
2 tsp baking powder
8 ounces almonds, chopped
2 cups Rick Krispies cereal
1 cup Heath pieces
1 tbsp cinnamon mixed with 3 tbsp sugar

Preheat oven to 325°F. Place eggs and sugar in a large mixing bowl. Using an electric mixer, beat on medium speed until well blended. Add oil and vanilla and beat until blended.

In a small mixing bowl, blend flour, salt and baking powder. Gradually add dry ingredients to egg mixture. Add Rice Krispies, almonds and Heath pieces to the batter. Batter will be loose.

Divide the batter into three equal portions. Roll each portion out into a log about 1 1/2" in diameter. Place on 2 baking sheets that have been lined with parchment or a silicone baking sheet (I like Sil-pat). Bake for 30 minutes.

Slice logs crosswise into 1" slices. Lay slices flat on cookie sheet and sprinkle with cinnamon-sugar mixture. Bake for another 10 minutes, until brown.