

# RECIPE

## Basic Biscotti

MAKES  
10 pieces

LEVEL  
Easy

TIME  
45 minutes

### INGREDIENTS

85g plain flour  
1/2 teaspoon baking powder  
1/2 teaspoon cinnamon  
60g caster sugar  
1 egg  
juice of 1 orange  
30g flaked almonds  
30g whole blanched almonds, cut in half

### HOW TO MAKE IT

1. Pre-heat an oven to 180C and line a baking tray with parchment paper.
2. Mix the flour, baking powder, cinnamon, sugar, and all the almonds together in a large bowl.
3. Add the egg and orange juice and mix together until you get a sticky dough.
4. Tip the dough out on the bench and gently knead for 30 seconds until it all comes together (dust with flour if it is very sticky)
5. Shape the dough into a log shape that is 3cm high and lift onto the baking tray.
6. Bake for 20 minutes then leave to cool for 5 minutes out of the oven.
7. Whilst it is still warm cut on an angle into 1.5cm thick slices.
8. Lay the slices back on the tray cut-side down and bake for 5 minutes.
9. Turn over the slices and bake on the other side for 5 minutes.
10. Remove from the oven, leave to cool then enjoy as they are or decorate with one half dried in melted chocolate.

*(Feel free to swap some of the almonds for your favourite dried fruit too)*