



Special treat from our Tuscan friends

A wonderful sweet for Afternoon Tea, or as the Italian like to eat them, dipped in a sweet wine after dinner



BISCOTTI CANTUCCINI

Ingredients

130 g Whole unpeeled almonds

300 g Flour

1 tsp Baking powder

1 pinch Salt

150 g Sugar

2 Eggs

1 Tbsp Honey

Lemon zest from 1 lemon

1 Tbsp Butter at room temperature

Instructions

1. Put the almonds on a cookie tray in a single layer and bake in the oven at 180°C (350°F) for 5 minutes.
2. Leave to cool on the bench.
3. Beat the eggs and sugar together with an electric mixer (or whisk) until foamy.
4. Add the honey and softened butter and mix.
5. Add the flour, baking powder, lemon zest, and salt. Mix in gently.
6. Stir in the almonds by hand.
7. Form the mixture into two long thin "loaves" no more than 6cm (2 1/2 inches) high and place them on a cookie sheet lined with baking paper.
8. Bake at 200°C (400°F) for 20 minutes until golden-brown.
9. Leave to cool for a few minutes until you can touch it.
10. With a SHARP serrated knife, cut slices approximately 1cm (1/2 inch) thick and lay them on a cookie sheet.
11. Bake at 200°C (400°F) for 7-10 minutes until slightly browned.