



BISCOTTI - WHEAT & WHEAT FREE

Ingredients to make around 15

1 large egg
40g caster sugar

150g plain flour

1/2 teaspoon baking powder

a pinch of salt

50g hazelnuts or almonds

zest of an orange

50g mix of dried figs, crystallised ginger
or cranberries, glace cherries

Method

Toast the nuts on a tray in the oven for 10 minutes @ 170°C. If you choose hazelnuts, rub off the outer skin otherwise the nuts jump out of the biscotti.

Whisk the egg and sugar till thick and pale and set aside.

In a separate bowl weigh out the whole nuts, flour, coarsely chopped goodies & baking powder. Add this into the egg/sugar and mix till it begins to come together.

Tip the mixture onto a lightly floured work surface then shape it into a log about 3 or 4 cms high and 30 or so long. Place the log on a lightly oiled baking tray then bake at 170°C for 20 minutes

Slice the log diagonally into pieces just 1cm wide and spread these over the tray.

Bake again for 10 minutes then leave to cool on the tray. The centre of the slices may be slightly soft at this stage but should dry out as the biscotti cool. Beware of making them challengingly crisp.

The goodies are up to you. Try pistachio, cherry, crystallised ginger, walnut ...

If you want **wheat free low gluten biscotti** replace the plain flour with fine oatmeal and add 20ml boiling water to the dry mix just before you add it to the beaten egg. The oat version will take a bit longer to bake.

