



Christmas Biscotti

Serves 16

Dry ingredients:

1 cup plain (all purpose) flour
⅓ cup superfine demerrara sugar
½ tsp. baking powder
½ tsp. ground cinnamon
½ tsp. ground ginger
pinch of salt
zest of one unwaxed orange
¼ cup hazelnuts, chopped roughly

Wet ingredients:

1 tbsp. coconut oil
3 tsp. almond milk
½ tsp. almond extract

Garnish:

60g (2 oz.) dark chocolate (traditional, dairy-free, or vegan), melted

What you need to do

1. Preheat the oven to 170°C (340°F). Line a baking sheet with baking paper.
2. Mix all the dry ingredients together (except the hazelnuts) in a mixing bowl and set aside.
3. Melt the coconut oil and whisk it with the milk and almond extract.
4. Add the wet ingredients to the dry ingredients and mix gently until roughly combined. The dough should be not too dry or too sticky. If it's too dry, add a touch more milk and if it's too wet, add a touch more flour.
5. Mix the chopped hazelnuts gently into the dough, making sure they are distributed evenly.
6. Roll the dough into a long, thick log and then transfer it to the baking sheet and flatten it into a 1½ x 10 inch (3-4 cm x 25 cm) log.
7. Bake in the oven for 30-35 minutes, until the surface of the log is firm and lightly browned.
8. Remove the log from the oven and set onto a wire rack to cool for 15-20 minutes. Cut into ½ inch slices with a knife. Place the slices on a baking sheet cut side down and return them to the oven. Bake for 15-20 minutes (the longer you bake them the harder they get).
9. Remove the baking sheet from the oven and place the biscotti on a wire rack to cool completely. Melt the chocolate, dip the biscotti into the melted chocolate and arrange to dry on a wire rack.

◆ Store the biscotti in an airtight container for 3-4 weeks.

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Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)	Fibre(g)
15 mins	45 mins	85	4	13	1	2

*Nutrition per serve

