

Biscotti alle Mandorle

yields approximately 24 biscotti

Ingredients

- 250 g. flour
- 225 g. granulated sugar
- 200 g. raw almonds
- 3 eggs
- zest of 2-3 lemons
- 1 tsp. baking powder
- pinch of salt

Assembly

1. Preheat oven to 350 degrees F.
2. On a clean work surface create a well by mixing together the flour, sugar, baking powder, salt and lemon zest.
3. Add the eggs in the center of the well and slowly mix them into the dry ingredients. Once the mix starts to come together, add the almonds and shape into a smooth ball.
4. Shape into two long logs and bake for 12-14 minutes or until firm enough to slice. While hot, slice the logs horizontally (best with serrated knife) to form mini-biscotti.
5. Bake again for 7-9 minutes or until golden brown around the edges.

Notes

1. Mandorle means almonds in Italian.