



Hazelnut Biscotti

225g self raising flour
100g caster sugar
1 vanilla pod (split and seeds scraped out)
100g hazelnuts (shells removed and chopped)
2 free range eggs
50g butter (melted)
25g flour mixed with 25g icing sugar for dusting
Icing sugar for dusting

Preheat the oven to 180°C/gas mark 4

Mix together the flour, sugar, vanilla seeds and hazelnuts in a bowl. In another bowl, beat the eggs and butter together till pale and fluffy, then add the flour mixture. Mix it to form a dough, then shape the dough into a ball.

Flour a work surface with the flour and icing sugar mixture. Turn the dough out onto the work surface, halve it and roll each half into a 10cm long rectangle 1cm thick.

Place the rectangles of dough on a baking sheet and bake for 20minutes, or until golden. Remove from the oven and leave top cool for 10-15minutes, then cut 12 biscuits out of each rectangle with a biscuit cutter. Return the biscuits to the oven for a further 15minutes, or until golden brown and crisp. Remove from the oven and leave to cool for 20-30minutes, then dust with icing sugar.