

Cherry and Almond Biscotti

This recipe contains no butter so is a perfect low calorie treat to enjoy with a coffee



145g Plain Flour

Pinch of Salt

1/2 tsp Baking Powder

75g Caster Sugar

1 Large Egg and 1 Yolk

50g Flaked Almonds

50g Ground Almonds

50g fresh pitted Cherries

Put all mixture apart from Eggs into a bowl, mix together and add eggs and essence.

Mix together until it forms a dough and then knead for 3–4 mins. The mixture may seem a little dry but it will come together.

Once the mixture has formed a dough, roll and shape into a log. Flatten a little with the palm of your hand, it should be about an inch in thickness.

Bake for 25 mins at 180c, remove from oven, slice at an angle into long thin biscuit strips and return to oven for 5 mins on each side.

Allow to cool and enjoy!!