# Almond Biscotti

NIBBLEDISH CONTRIBUTOR

## Ingredients

240g Flour
1/4 tsp baking soda
pinch of salt
100g Caster Sugar
50g brown sugar
2 eggs
1 cup whole almond, roasted
1 tsp vanilla essence

## Instructions

1. Preheat oven to 175 C. Sift flour, baking soda and salt in a bowl. Set aside.
2. Whisk eggs, vanilla essence, and both sugar in a mixing bowl till creamy.
3. Gradually fold in flour till it comes to a dough. Dough will be sticky it's okay. Don't overmix. Add in almonds and fold to incorporate thoroughly.
4. Scoop dough out to a surface dusted with flour. Form dough into a long log shape. If it's too long, split to 2 logs.
5. Bake at 35-40 minutes. Remove from oven and let it cool for 10 minutes. It is important you let it cool before cutting it otherwise you don't get the clean cut.
6. Use a serrated knife, cut pieces about 1cm thick, or depending on you. The thicker it is, the longer it takes and vice.
7. Place cut biscotti one side up and bake for 10 minutes. Turn over the other side and bake for another 10 minutes.
8. Remove from oven and keep in airtight container once cooled.