

## **Kent Cobnut and cranberry biscotti**

Biscotti means twice baked in Italian. These delicious crunchy biscuits are perfect at the end of a meal to dip into a coffee or a vin santo (dessert wine). Bag them up as gifts for Christmas.

- 110g plain flour
  - 1 large egg, beaten
  - 50g cobnuts, untoasted, skin on
  - 25g dried cranberries
  - 75g caster sugar
  - Few drops of good vanilla extract
  - Pinch salt
  - $\frac{3}{4}$  tsp baking powder
  - Pinch mixed spice
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1. Place all of the ingredients into a bowl and with your hands start working the dough together.
  2. After a few minutes the mix will come together (if this is not the case add a tiny drop of milk).
  3. Tip the dough onto a floured surface and shape into a long, fat sausage (approx. 25cm) catching any escapee nuts or cranberries and poking back into the mix.
  4. Place onto a lined or greased baking sheet and bake at 180C/Gas 4 for approximately 30 minutes until slightly golden.
  5. Remove from the oven and cool on a rack.
  6. Once cold, using a serrated bread knife, cut into diagonal slices around 1cm wide.
  7. Place flat side down back onto the baking sheet and replace into a lower temperature oven (150C/Gas 2) for another 25 minutes until crisp and golden.
  8. Remove and cool. Will keep well in an airtight tin or jar.

Alternative flavour combinations:- replace the cranberries with chocolate chips and the spice with the grated zest of an orange or use dried figs/apricots instead of the cranberries.

