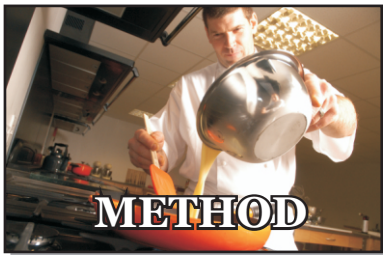


# Hazelnut Biscotti

200g	Plain flour
50g	Self-raising flour
220g	Caster sugar
2 - 3	Egs, beaten lightly (120g of egg in total)
75g	Roasted hazelnuts
1tspn	Spray oil



Baking tray  
Large bowl  
Sieve  
Spoon  
Serrated or electric knife



1. Preheat oven to 180c
2. Sift flours and sugar into large bowl. Add nuts, eggs and essence. Stir until mixture becomes a firm dough
3. Knead on lightly floured surface until mixture just comes together. Shape mixture into 25cm log. Place on greased oven tray and bake in oven for about 35 minutes, or until firm. Cool on the tray.
4. Using serrated or electric knife cut log into 5mm diagonal slices. Place slices on ungreased oven tray and bake in oven for about 10 minutes until crisp.

## To Roast Hazelnuts

Spread nuts on oven tray, roast in oven at 180c for about 5 minutes or until nuts are golden brown. Stir once during roasting. Wrap nuts in tea towel and rub vigorously to remove most of the skins.

Approx 2.4g fat per slice.