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Almond and Apricot Biscotti Ingredient Kit

Caster sugar, Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), Baking powder (**wheat** flour, calcium carbonate, iron, niacin, thiamine), Raising Agents (sodium acid pyrophosphate, sodium bicarbonate), Ground Almonds (**nuts**), Belgian White Chocolate Chunks (sugar, whole **milk** powder, cocoa butter, skimmed milk powder, emulsifier: **soya lecithin**, natural vanilla flavouring), Dried Apricots (Apricots, preservative: **sulphur dioxide**, rice flour), Whole Almonds (**nuts**), Dried and cut peel of lemon.

Allergens: for allergens, see ingredients in **bold**.
Prepared in a factory that handles wheat, milk, soya and nuts.

Nutritional info per 100g (as sold): Energy 387 kcal/1630 kJ, Protein 7.7g, Carbohydrates 67g (of which sugars 38g), Fat 9.1g (of which saturates 1.7g), Salt 0.03g.

Best Before: see sticker. Store in a cool, dry place.

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH

580g



Morishly
crunchy, sweet
Italian biscuits
perfect for dipping
in your favourite
hot drink!

ALMOND & APRICOT BISCOTTI

SKILL LEVEL:



PREP TIME:

30 MINS

BAKE TIME:

25 + 20 MINS
PER BATCH

MAKES:

24 BISCUITS

YOU WILL NEED:

- 60g butter, melted
- 2 eggs
- 3 tbsp of boiling water
- 2 baking trays



IN THE KIT:

- Bag 1 • 5g lemon peel
- Bag 2 • 45g whole almonds
- Bag 3 • 170g caster sugar
- Bag 4 • 240g plain flour
 - 1 1/2 tsp baking powder
 - 30g ground almonds
- Bag 5 • 60g chopped dried apricots
- Bag 6 • 40g white chocolate
- 2 x A4 baking paper sheets
- 1 butter measure

ALMOND & APRICOT BISCOTTI

1. Preheat your oven to 180°C/160°C fan assisted/gas mark 4 and line 2 baking trays, each with a piece of baking paper provided.



2. Stir 3 tbsp of boiling water with the lemon peel (bag 1) in a little bowl and set aside to infuse and cool. Melt the butter in a small saucepan or in the microwave and leave to cool.



3. Chop the almonds (bag 2) into rough chunks and lightly toast in a frying pan or in the oven on a baking tray. The nuts will turn golden brown and release a nutty aroma; that's when you know they're done. Set aside to cool.



4. Beat the melted butter and sugar (bag 3) together until combined. Add the eggs, one at a time, beating well after each. Mix in the infused lemon peel (including any remaining water that has not been absorbed into the lemon peel).



5. Add the flour, ground almonds and baking powder (bag 4) and mix gently until you have a very thick batter.



6. Mix the apricots (bag 5) and toasted almonds into the batter until distributed throughout.



7. Equally spoon the batter into two long rows (one on each prepared baking tray), and use the back of a spoon to flatten each to around 8cm wide and 25cm long. (Be sure to leave at least 5cm between them if baking them on one larger baking tray.)



8. Bake for 20-25 minutes, or until the biscotti turns a light golden brown. Remove from the oven and turn down to 130°C/110°C fan assisted/gas mark 1. Leave to cool for 10 minutes.



9. Move each biscotti onto a chopping board and using a sharp knife, slice into 1 inch-thick pieces. Place each slice back onto the baking tray on their side. Return to the oven for around 15-20 minutes, turning halfway through, until crunchy on both sides.



10. Move the biscotti onto a wire rack to cool. Pour boiling water over the sealed white chocolate bag (bag 6) and leave until melted. Cut a small corner off the bag and drizzle the chocolate over the cooled biscuits.



MY TOP TIPS!

For a longer, more elegant biscuit, cut your biscotti at an angle.

Enjoy with your favourite hot drink!

Michel Roux
★ ★ ★