



1. To make the biscotti batter, melt 60g of butter in a small saucepan or in the microwave, and leave to cool until needed. Preheat the oven to 180°C/160°C fan/gas mark 4. Grease two baking trays, and line with the provided baking paper.



2. Zest and juice a lemon into separate bowls, and set aside. With a wooden spoon beat together the melted butter and the caster sugar (**bag 1**), until well combined. Add both eggs, one at a time, beating well after each addition. Add all of the lemon zest, and 1 tbsp of the lemon juice to the mixture. Reserve the remaining lemon juice for later.



3. Gradually add the plain flour and baking powder (**bag 2**) and mix until a very thick batter has formed. If the batter is too thick to stir, add a little more lemon juice.



4. Roughly chop the dried blueberries (**bag 3**) and add to the batter, along with the poppy seeds (**bag 4**). Stir gently until the blueberries and poppy seeds are evenly distributed.



5. Spoon the batter into two long rows (one on each prepared baking tray), and use the back of a spoon to flatten each row to around 8cm wide and 25cm long. (If you are putting both biscotti on one large baking tray, make sure they are at least 5cm apart as the mixture will spread).



6. Bake for 20-25 minutes, or until the biscotti are a light golden brown. Remove from the oven and reduce the temperature to 130°C/110°C fan/gas mark 1. Leave the biscotti to cool for 10 minutes.



7. Transfer each biscotti onto a chopping board. Using a sharp knife, slice each biscotti into 9 or 10, 2cm thick pieces. Reusing the lined baking trays, put each biscotti slice on its cut edge and return to the oven for a further 15-20 minutes. Turn the biscotti halfway through, until crunchy on both sides.



8. Move the biscotti onto a wire rack to cool completely. To make the icing, in a small bowl mix together the icing sugar (**bag 5**) with 1 tbsp of lemon juice (or water), to create a thick, pourable icing. If needed, add a tiny amount of extra water to get the desired consistency. Spoon into the provided piping bag and drizzle the icing over the cooled biscotti.

TOP TIP

For longer, more elegant biscuits, cut the biscotti at an angle. Enjoy with your favourite hot drink.

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS	45 MINS (25 + 20 MINS)	18-20

IN THE KIT

Bag 1: 170g caster sugar

Bag 2: 270g plain flour, 1½ tsp baking powder

Bag 3: 50g dried blueberries

Bag 4: 7g poppy seeds

Bag 5: 120g icing sugar

Butter measure

2 x A4 baking paper

Small piping bag

VIDEO

Bakedin.co.uk/lemon-blueberry-biscotti

YOU WILL NEED

60g unsalted butter

2 medium eggs

1 lemon

2 x baking trays

Zester or fine grater

STORAGE

Store in an air-tight container, in a cool dry place.

INGREDIENTS

Plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, icing sugar: (sugar (97%), maize starch), dried sweetened blueberries: (blueberries (60%), sugar, sunflower oil), baking powder: (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), poppy seeds.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1569kJ/370kcal
Fat	1.3g
of which saturates	0.2g
Carbohydrates	83g
of which sugars	52g
Protein	4.8g
Salt	0.02g

Allergens: For allergens see ingredients in **bold**.

May contain: **milk, soya & nuts**.

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

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OR



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600g

