
Cantuccini/ Biscotti

(35 pieces)

- 250 g peeled almonds
- 200 g of wheat flour, plus a little more for sprinkling
- 180 g of sugar, extra fine, plus a little more for sprinkling
- 1 tsp. baking powder
- ½ tsp. ground cinnamon
- 2 eggs
- 2 tsp vanilla flavoring.

Preheat the oven to 180 ° C. Cover two baking sheets with baking parchment.

Coarsely chop the almonds. Also leave some of them whole.

Mix flour, sugar, baking powder and cinnamon in a bowl. Add the almonds and mix.

Whisk eggs and vanilla in a bowl. Add the dry ingredients and process the mixture into a firm dough.

Put the dough on a lightly floured work surface and knead briefly.

Cut the dough in halves and form into long, 5 cm thick flattened rolls. Place on the baking sheets and sprinkle with sugar. Bake for about 20-25 minutes in the oven.

Reduce the oven temperature to 160 ° C. Remove the rolls from the oven and let cool slightly. On a cutting board cut into 1 cm thick slices.

Place the slices on the baking sheets and bake in the oven for 15-20 minutes. Let them cool on a wire rack afterwards.

In an airtight container biscotti can be kept for a couple of weeks.

My Tips:

- It's better to **chop the almonds less** than more. The bigger the pieces, the better. After the first time baking the rolls the almonds inside will get very soft and easy to cut, so don't worry that big pieces of almonds may ruin cantuccini while cutting the rolls.
- You can also **sprinkle** the rolls with **cinnamon** for stronger taste and a richer colour of cantuccini.
- You can try doing cantuccini with **other nuts**, but take into account that almonds are harder than most of the nuts, so you may not need to chop the other nuts.