



CHRISTMAS BISCOTTI

-  **Prep: 15 minutes**
-  **Cook: 1 hour**
-  **Serves: 30 biscuits**

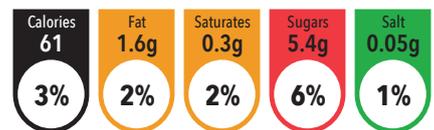
INGREDIENTS:

- 175g plain flour
- ½ tsp baking powder
- 1 tsp mixed spice
- 125g golden caster sugar
- ¼ tsp **LoSalt**
- 2 medium eggs, beaten
- Zest 1 orange
- 50g dried cranberries
- 50g whole blanched almonds
- 25g milk chocolate chips

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Line a large baking tray with baking parchment.
2. Mix the flour, baking powder, mixed spice, sugar and **LoSalt** in a large bowl and mix in the eggs and orange zest, bring the dough together with your hands to form a soft dough. Stir in the cranberries, almonds and chocolate chips.
3. Divide into 2 and, on a floured surface, roll each to a 25cm sausage shape, transfer to the baking tray and bake for 25-30 minutes. Allow to cool. Reduce the oven temperature to 140°C, gas mark 1.
4. Slice each loaf with a serrated knife into 1½ cm slices diagonally and place back on the tray. Bake for 15 minutes, turn over and bake for a further 15 minutes. Allow to cool completely.

Each serving contains



of your guideline daily amount