

# Almond and Pistachio Biscotti

February 1, 2020

## Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 & 1/2 cup mixed almonds and pistachios
- 3/4 cup sugar
- 3 eggs

## Preparation:

1. Set the oven to 180°C/ 350°F with the fan.
  2. In a bowl, mix all ingredients to create a unified dough.
  3. With your hands, create 2 logs and place them on a baking pan.
  4. Bake the logs for 20 minutes.
  5. Let the logs cool for 10 minutes.
  6. Slice the logs to individual cookies.
  7. Bake for 10 more minutes.
  8. Cool at room temperature.
  9. Have a cookie with your coffee or tea and enjoy!
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