



## Sarah's Festive Biscotti

Sarah's servings: 25, Sarah's skill: Medium, Baking time: 48 mins

### Ingredients

250g Plain Flour  
1/2 tsp Baking Powder  
150g Caster Sugar  
50g Melted Unsalted Butter  
2 Large Eggs  
75g Mixed Dried Fruit  
30g Pistachio Nuts  
30g Blanched Hazelnuts  
30g Walnuts  
Zest of 1 Orange

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) Gas mark 4.
- Line a baking tray with parchment.
- In a large bowl place the flour, baking powder, sugar, melted butter and eggs.
- Mix together with a spatula then add the fruit, nuts and orange zest, then use your hands to knead it all together in the bowl.
- Transfer to a floured surface and divide the mixture into two.
- Roll each piece to a log approximately 23cm long and 5cm wide.
- Place the two logs on the lined baking tray but leave a gap as they will spread while baking.
- Place in the preheated oven and bake for 30 minutes.
- Leave to cool for 10 minutes.
- Then with a bread knife cut each log slightly on the diagonal into 1cm thick slices.
- Place the slices back on the baking tray and bake for another 18 minutes turning them over half way through the baking time.
- Leave to cool before serving.