

Pistachio and Cardamom Biscotti

Ingredients

350g Plain flour
1Tsp Baking powder
100g Caster sugar
4Tbsp Honey
50g Chopped pistachios
3 Eggs, beaten slightly
Grated zest of 1 lemon
Seeds from 7 cardamom pods, ground fine
1 pinch of salt (about 1/8tsp)

Method

Preheat oven to 150C and line a baking sheet with silicon baking paper.

In a medium bowl, sift together the flour, baking powder and salt. Stir in the sugar and honey. Stir in the beaten eggs a little at a time, until a wet dough forms. Then stir in the pistachios, lemon and ground cardamom seeds.

Turn the dough out onto a well-floured surface and roll gently into a log shape. It will flatten a little as it bakes to take the classic biscotti shape.

Bake for 35 minutes, then remove log and let cool about 10 minutes.

With a sharp serrated knife, carefully cut the log into slices about ¾ inch thick. Arrange the slices on the baking tray and return to the oven for 10 minutes. Flip each slice over and bake for a further 10 minutes.

Serve with tea or coffee, if desired.