

ALMOND BISCOTTI

Ingredients:

200g caster sugar

250g macadamia flour

1 teaspoon baking powder

3 eggs

50g macadamia nuts

50g pecan nuts

60g dark chocolate chopped

80g cranberries

1 teaspoon vanilla essence

Method:

Sift dry ingredients

Beat eggs and vanilla together and make a well in the dry ingredients

Put egg mixture into well

Add nuts and chocolate

If mixture is too dry, add a bit of milk

Roll into sausage shapes with wet hands

Butter a tray

Bake at 180 degrees C for 10 minutes.

Then cut into strips and bake for another 20 minutes at 100 degrees.

Makes one tray