



Apricot and Nut Biscotti

250g plain flour
250g caster sugar
1½ tsp baking powder
3 eggs, lightly beaten
200g dried apricots, chopped
100g pistachio nuts, shells removed
75g whole almonds, roughly chopped
1 lemon, zest only

Method

1. Preheat the oven to 180C/350F/Gas 4. Line a baking sheet with baking parchment.
4. Mix the flour, sugar and baking powder together in a large bowl. Add the beaten eggs a little at a time mixing well after each addition until the dough takes shape but isn't too wet (you may not require all of the eggs). Add the fruit, nuts and lemon zest and mix well.
5. Divide the dough into six pieces. With wet hands, roll each piece into a sausage shape about 5cm wide and place well apart on the baking sheet. Lightly flatten the 'sausages' and bake for about 20 minutes, or until golden-brown. Remove from the oven and leave to cool and harden for ten minutes.
6. With a serrated knife, cut the 'sausages' on an angle into 0.5cm slices and lay these on the baking sheet. Return to the oven and bake for eight minutes, then turn the slices over and cook for a further 10-15 minutes, or until they are a pale golden colour. Remove from the oven and cool on wire racks. When completely cold, the biscotti can be stored in airtight jars for a week or more.

This is a variation on a recipe by James Martin.