



# Sandy Docherty's Christmas Biscotti

Give the gift of a Christmas bake with Great British Bake Off star Sandy Docherty's tasty Biscotti recipe. Get the whole family involved in making this easy bake and enjoy with a warming hot chocolate or festive tippie !

## Ingredients

*makes approx. 20 biscotti*

- + 250g plain flour
- + 1½ tsp. baking powder
- + 150g sugar
- + Hazelnuts
- + 3 eggs
- + Zest of 1 orange
- + Chocolate chips

## Method

1. Pre-heat the oven to 140C.  
Combine flour, baking powder and sugar in a large bowl.  
Add the hazelnuts, chocolate chips and orange zest.
2. Beat the eggs and mix in to the dry ingredients.
3. Bring the dough together into a ball.
4. Cut the dough in half and mould each half into a large finger and transfer onto a baking tray.
5. Bake for 20 to 30 minutes until lightly golden brown. Turn the oven down to 120C.
6. Once baked and cool, slice and place onto a baking tray.  
Bake for another 30-40 minutes.
7. Leave to cool and enjoy !

## More of a savoury fan ? Here's a few suggestions...

+ Reduce the sugar to 50g and swap the sweet ingredients for 100g olives, a handful of chopped parsley and 100g grated parmesan.

+ Or, mix in 1 tbsp tomato puree to the eggs and add fried parma ham or pancetta and crispy onions.

CHRISTMAS AT HAREWOOD

