



Recipe Category / Cookies

Vanilla Biscotti

1 hour
Hands on

Family
Portion(s)

1
Difficulty



Method

- Preheat oven to 140* C (280* F) Fan.
- Line a large baking sheet and set aside.
- Melt the butter in a pan over medium heat. Add the vanilla bean seeds and the pod or the vanilla extract. As soon as the butter melts, transfer to a bowl.
- Add the sugar and the eggs to a mixer's bowl. Beat on high speed until the mixture becomes light and fluffy.
- Add the melted butter along with the vanilla bean seeds (remove the pod) and continue beating.
- Add the flour, baking powder and salt. Beat for a while longer. Remove bowl from mixer's stand and continue to mix with a spatula.
- Dust a working surface with flour. Turnout the dough and divide into 3 pieces.
- Roll out each piece of dough on a piece of parchment paper. Knead and roll into long sticks. Roll each piece in the parchment sheet. They should be 3 ½ cm wide.
- Transfer each stick onto the baking sheet, leaving a distance of 6 cm between them.
- Bake for 25 minutes or until golden brown.
- Set aside to cool for 15 minutes. Turn oven temperature up to 160* C (320* F) Fan.
- Transfer each stick to a large cutting board. Use a sharp knife to cut each stick, diagonally, into slices 1/3 cm thick.
- Place the slices on the baking sheet, cut side down.
- Bake the biscotti for 10-12 minutes. Allow to cool on a wire rack.

Ingredients

- 1 vanilla pod
- 360 g all-purpose flour
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 3 eggs
- 150 g granulated sugar
- 120 g butter, melted and allowed to reach room temperature

Διατροφικός πίνακας

Nutrition information per 100 gr.

371 Calories (kcal)	14.7 Total Fat (g)	8.4 Saturated Fat (g)	51.0 Total Carbs (g)
19%	21%	42%	20%

18.8 Sugars (g)	7.2 Protein (g)	1.8 Fibre (g)	0.3 Sodium (g)
21%	14%	7%	5%