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## CINNAMON BISCOTTI

Makes about 24

280g flour  
2 tsp cinnamon  
1 tsp baking powder  
1 pinch of salt  
225g granulated sugar  
80g butter, at room temperature  
1 egg  
1 egg yolk  
1 tsp vanilla extract  
Cinnamon Sugar topping:  
40g granulated sugar  
1 tsp cinnamon  
1 beaten egg white

1. Preheat oven to 160°
2. Whisk together flour, cinnamon, baking powder and salt, set aside.
3. In another bowl whisk the butter and sugar until light and fluffy. Beat in the egg and egg yolk, as well as the vanilla extract. Now add the flour mix all at once and mix until you get a nice dough.
4. In another bowl mix the sugar and cinnamon for the topping and set aside.
5. Divide the dough into two portions. Shape each portion into a loaf, around 22cm long and about 4 cm wide. Brush with the egg white and sprinkle generously with cinnamon sugar.
6. Bake both loaves for 20 mins. Then, rotate the baking trays for even baking and bake for another 20-25 mins.
7. Take the loaves out of the oven and let them cool down a bit. Now, you make the actual biscottis by baking them a second time!
8. Cut slices of about 1 centimeter off the loaves and lay each biscotti slice onto the baking sheet (facing sliced-side up). Brush with remaining egg white and sprinkle with more cinnamon sugar. Bake for another 10-15 minutes until nicely golden.
9. They keep for about a week, and are best served with a hot drink so you can dunk them.