



**MORGENSTER**

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***ALMOND AND APRICOT OLIVE OIL BISCOTTI***

*RECIPE 36/98*

### **What you will need:**

500ml cake flour

200ml castor sugar

10ml baking powder

180ml chopped dried apricots

180ml lightly toasted almonds, roughly chopped

10ml grated lemon rind

50ml **Morgenster Lemon Enhanced Extra Virgin Olive Oil**

3 eggs, beaten

3ml orange essence

### **How to prepare:**

Combine the flour, castor sugar and baking powder in a bowl.

Mix in the apricots, almonds and lemon rind.

Combine the olive oil, eggs and essence and mix well.

Add to the dry ingredients to form a dough that is slightly sticky.

With well floured hands, divide the dough into two logs.



Place each log on a baking tray lined with non-stick baking paper.

Bake at 180°C for 20-30 minutes or until pale golden in colour and a skewer inserted into the log comes out clean.

Remove and cool the logs.

Cut into 1-2cm-thick slices and return to the baking tray.

Place in the oven at 160°C for another 10-15 minutes until slightly dried out.

Recipe supplied by The Star, Angela Day.