

Glacé Fruit Biscotti

You'll need

- 6 cups glacé fruit, not necessarily chopped
- 3 eggs
- 2 cups plain flour
- 1 cup caster sugar
- ½ tsp bitter almond paste or 2 tsp vanilla paste (I use the almond)
- *Optional*: 1 cup of your favorite nuts

Method:

Preheat oven to 200°C.

Beat eggs and sugar till creamy; add the flour gently then even more gently add the glacé fruit.

Line a baking tray with baking paper. Shape the mix into two long rolls. Bake for 20 minutes or till pale brown and firm. Cool.

Slice thinly with a serrated knife. It's often easier to turn them upside down to slice as the top bit may crumble. Pop slices piece back on the tray and bake at 150°C one side for 10 minutes, then turn and bake the other side. Cool.

NB: They won't be crisp till they cool. If you bake till they feel crisp, they will become jaw breakers.