

Biscotti with hazelnuts

Ingredients

- 200 g hazelnuts
- 400 g flour
- Salt
- 50 g cacao
- ½ package of baking powder
- 250 g sugar
- A teaspoonful of vanilla sugar
- 4 eggs
- 2 teaspoonful of untreated lemon peel

Preparation:

For ~ 60 pieces:

1. Roast the hazelnuts in a coated pan without any grease, chop them chunky afterwards und put them aside.
2. Preheat the oven to 180°C. Mix the flour with one pinch of salt, cacao, baking powder, sugar and vanilla sugar and heap it up on the working area. Create a crater in the middle and add the eggs. Knead everything to a smooth dough. Add some flour if necessary. Knead in the hazelnuts and the lemon peel in the end.
3. Create 3 rolls out of the dough with a diameter of 3 cm each. Put the dough rolls on a baking paper covered baking tray and bake them in the middle of the oven for about 20 minutes.
4. Take the baking tray out of the oven, do not turn off the oven. Immediately cut the nut-bars with a sharp knife into 1 cm wide angular slices. Put the slices back on the tray and finish baking them for 4 to 5 minutes on each side. Let them cool down completely afterwards and store the Biscotti cool and dry.