



## Pinoli Cantuccini

- 1** Preheat oven to 170°C (325°F). Toast pine nuts in a shallow pan over medium heat for about 6 minutes or until nuts are fragrant and (lightly) browned. Then set aside to cool.
- 2** In a bowl beat soft butter and sugar until light and creamy, then add eggs, lemon zest and juice. Stir well.
- 3** In a separate bowl combine flour, salt and baking powder, then add to the first bowl and mix until well blended. Finally fold in the toasted nuts.
- 4** Divide the dough into two equal parts, form thin loafs and place on a cookie sheet (lined with parchment paper). Make sure they are neither too close to each other nor to the sides of the sheet. My dough was a little sticky, but when I dusted the board and my hands with flour, it worked fine.
- 5** Bake in the preheated oven for about 25 minutes or until lightly browned. Remove from oven and transfer to a wire rack, allow to cool for a few minutes.
- 6** Place on a cutting board and carefully slice slantwise into 1/2 - 3/4 inch slices. Lay slices flat on the baking sheet and return to the oven for an additional 20 minutes (same temperature), turning them once after 10 minutes. Then remove from oven and let cool on the wire rack. Store at room temperature in an airtight tin or container.



### Pinoli Cantuccini

*Recipe source: Biscotti, Lou Seibert Pappas, p.18*

Prep time: 15min., baking: 40-50min.

#### Ingredients (yield: ~30 pieces):

- \* 90g pine nuts
- \* 100g butter
- \* 150g sugar
- \* 2 eggs
- \* 2 tbsp lemon juice
- \* zest of one lemon
- \* 300g all-purpose flour
- \* 1 1/2 tsp baking powder
- \* a pinch of salt