

Spiced Almond and Date Biscotti

Makes 14-16 (large)

Hands-on Time 15 minutes (plus cooling)

Baking Time 50 minutes

Ingredients

- 4 cardamom pods
- 2 star anise
- 1/2 tsp fennel seeds
- 120g caster sugar
- 250g plain flour (plus extra for dusting)
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/8 tsp fine salt
- 1 tsp baking powder
- 2 large eggs
- 150g dried dates (stoned)
- 100g blanched whole almonds

Equipment

- Baking sheet
- Parchment
- Coffee grinder or bullet blender (or pestle and mortar)
- Mixing bowl
- Spatula
- Scissors
- Knife
- Serrated bread knife
- Wire rack

Method

1. Preheat the oven

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line a baking sheet with parchment.

2. Prepare the spiced sugar

- Crack open the cardamom pods and remove the seeds. Discard the shells.
- Grind the cardamom seeds, star anise, fennel seeds, and sugar into a fine powder using a grinder or blender.

3. Make the dough

- In a mixing bowl, combine the flour, cinnamon, nutmeg, salt, and baking powder.
- Add the spiced sugar and mix well.
- Stir in the eggs until a thick dough forms.
- Snip the dates into slivers and chop the almonds. Fold them into the dough.

3. Shape and bake the biscotti

- Shape the dough into a log (about 35cm long and 5cm wide) on the lined baking sheet.
- Bake on the middle shelf for 25 minutes.
- Reduce the oven temperature to 150°C/130°C (fan)/300°F/Gas Mark 2.
- Let the log cool for 5-10 minutes, then slice diagonally into 2cm-thick pieces.

4. Second bake

- Place the slices cut-side down on the baking sheet.
- Bake for 10-15 minutes, then flip and bake for another 10-15 minutes, or until golden.

5. Cool and serve

- Transfer the biscotti to a wire rack to cool completely.
- Serve with coffee or tea for a delightful treat.

Enjoy!