



SAUNDERS' MALT EXTRACT

Preparation

15
MINS

Bake Time

50
MINS*

Makes

24

Difficulty

HARD

MALTED ITALIAN-STYLE BISCOTTI

Italian-style biscotti flavoured with malt and studded with pistachios and apricot chunks. Perfect to enjoy with tea, coffee... or blue cheese!

INGREDIENTS

- 2 cups plain flour
- 2 tsp baking powder
- 1 tsp mixed spice
- ½ cup caster sugar
- 100g shelled pistachios
- 50g dried apricots
- 3 eggs
- 2 tbsp Saunders' Malt Extract

Notes

* Bake time is 50 mins - allow an additional 15 mins for cooling time.

METHOD

- 1 Preheat oven to 160°C fan-forced.
- 2 Sift flour and baking powder into a large bowl. Add mixed spice and sugar.
- 3 Finely chop pistachios and dried apricots. Add to the dry ingredients. Mix well.
- 4 In a separate bowl or large measuring jug, whisk together eggs and malt extract until well combined. Mix the beaten egg mix into the dry mix and stir until well combined. Add a little flour if the mixture is sticky, and knead into a ball. Divide dough in half.
- 5 Transfer to a floured board, shape into two logs and place on a paper-lined baking tray. Bake for 25 minutes.
- 6 Remove from oven and stand tray on wire rack for at least 15 minutes to cool slightly. Using a serrated knife, slice logs into 1cm thick slices.
- 7 Place sliced pieces back on tray. Reduce oven temperature to 140°C fan-forced and bake for about 25-30 minutes or until golden.
- 8 Allow to cool on a wire rack completely before enjoying. Store in airtight container in the pantry for up to 2 weeks.

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