



ALMOND BISCOTTE

ALLERGIES:

No grains
No dairy
No eggs
No gluten
Low disaccharides

Prep time: 10 mins

Cook time: 20 mins

Serves: makes 16 biscuits



INGREDIENTS

- 1 3/4 cups almond flour
- 1/4 cup coconut flour
- 1 tsp baking soda
- pinch salt
- 1/4 cup honey, melted
- 1 tsp almond essence
- 1/4 cup slivered almonds.

METHOD

- Preset oven to 160°C (325°F).
- In mixer, combine dry ingredients and mix well.
- Add honey and almond essence and stir to combine.
- Fold in slivered almonds.
- Drop mixture onto baking paper and roll into a log, pressing firmly.
- Place onto baking tray and cook for 10 minutes.
- Remove and let cool for 45 minutes.
- With a bread knife, slice log into thin slices and lay flat on oven tray.
- Bake a further 10 minutes, then turn oven off and slightly open door.
- Allow to fully cool in the oven before removing.
- Store in an airtight container in fridge.