BISCOTTI 義大利脆餅
(YIELD: ~30 PIECES)

INGREDIENTS

1. 150 ml heavy whipping cream
2. ½ cup sugar
3. 1 ¾ cup cake flour
4. 2 tablespoon cocoa powder
5. 5 tablespoon almond/walnut/peanut/nuts

PREPARATION

1. Sift the cocoa powder and cake flour through into a large bowl.
2. Add in the heavy whipping cream and sugar and blend well.
3. Knead into dough and incorporate the nuts in slowly until it’s consistently spread.
4. Flatten the dough into a long strip in baking pan.
5. Bake at 350 degree F for about 20 to 25 minutes to dry out the moisture.
6. Take it out and let cool for about 20 minutes and cut into strips.
7. Into the oven again for about 15 more minutes.