

Lemon Rosemary Biscotti

Ingredients:

sugar	2/3 cup
eggs	2 large
vanilla	1 tsp.
baking powder	3/4 tsp.
salt	1/8 tsp.
flour	2 cups
lemon zest	1 tsp.
rosemary (finely minced)	2 tsp.

1 egg plus a little water mixed together for egg wash

Method:

Preheat oven to 350 degrees

1. mix eggs & sugar together till thick and pale yellow
2. add vanilla, lemon zest & rosemary to eggs and sugar
3. sift dry ingredients together and add to the egg mixture
4. mix till just well combined
5. because dough will be sticky, wrap in plastic wrap and chill for about a half hour
6. roll dough into a 12 inch by 2 1/2 inch log, brush with the egg wash and sprinkle with a little sugar and bake for approximately 25 to 30 minutes or until firm to the touch
7. remove from oven, cool slightly and then slice into 1/2 thick slices
8. return slices to the oven for 10 -15 minutes until light golden brown and dry

