

Biscotti Olio e Finocchio
(Biscotti with Oil and Fennel Seed)

Ingredients:

9 oz. or 260 gr.	whole wheat flour
2 oz or 62 ml.	Evo
1 oz. or 31 ml.	vegetable oil
2½ oz. or 75 ml.	water
3.5 oz. or 100 gr.	sugar
4 Tbsp.	fennel seeds
	pinch of salt

Method: Preheat oven at 350°F

1. In a bowl, combine the flour, oils, water, sugar and pinch of salt.
2. Mix well until a dough forms.
3. Divide the dough in 2 equal portion logs
4. Place on a baking tray lined with parchment paper.
5. Bake for 20 minutes, then remove from oven and let cool, enough that you can handle the biscotti.
6. Cut the biscotti diagonally and place in tray and again bake in oven until they are golden.

EVOO = Extra Virgin Olive Oil