

Almond Cherry Biscotti

While these delightful twice-baked bites keep well, you will have to hide them to do so.

Adapted from Canelle Et Vanille Bakes Simple

Ingredients

- 1 cup Super-fine Brown Rice Flour
- $\frac{3}{4}$ cup Sorghum Flour
- $\frac{1}{4}$ cup of Tapioca Starch
- 1 tsp Baking Powder
- $\frac{3}{4}$ tsp Salt
- Prepared Egg Replacer for Two Eggs (I use Bob's Red Mill)
- $\frac{1}{3}$ cup honey
- $\frac{1}{4}$ cup olive oil
- Grated zest from one lemon
- 1 tsp of Almond extract
- 7 ounces/200g coarsely chopped almonds and dried cherries

Directions

1. Preheat oven to 350
2. Prepare a baking sheet with parchment paper
3. Blend dry ingredients (except fruit and nuts) with a whisk
4. Blend wet ingredients in a separate bowl
5. Add wet to dry, fold in nuts and fruit
6. Using a spatula scrape dough onto the prepared baking sheet and shape it into a log approx 2 inches wide.
7. Bake for 30 mins. Allow the log to cool completely.
8. Slice carefully with a very sharp knife, laying out on the baking sheet.
9. Never mind if a slice breaks in the process, it will still taste delicious!

10. Bake until dry and crunchy, approx 20 minutes.
11. Cool on wire rack. Store in an airtight container to retain their crisp texture.

Enjoy!