



**CANTUCCI**  
(Tuscan Biscuits with Almonds)

**Ingredients:**

- 500 gr. cake flour
- 400 gr. Sugar
- 300 gr. almonds
- 150 gr. Butter room temperature
- 4 eggs
- zest of two lemons, minced
- 1 teaspoon baking powder
- pinch of salt

**Directions:**

Preheat the oven to 350 degrees Fahrenheit.

Place the flour in a mound on a board and make a hole in the centre. Break the eggs into the middle, add the sugar and salt. Mix well. Add the softened butter, minced lemon zest, almonds and baking powder.

Knead thoroughly by hand until everything is integrated. Make into rolls of 3 to 4 cm. diameter and around 20 cm. long.

Bake on parchment paper on a cookie sheet for about 20 minutes.

Allow to cool and then slice diagonally. Place the slices back on the cookie sheet and broil for just a few minutes on each side.