

heute gibt es...

Cantuccini



Ingredients(50-60 pieces)

- 250g Zucker
- 4 eggs
- 400g flour + something for the work surface
- 1 level teaspoon baking powder (7.5 g)
- 1 pinch salt
- Grated rind of a bio-Orangev
- 150g almonds

Preparation:

1. beat sugar and 3 eggs until fluffy.
2. Flour, baking powder, salt and orange rind and knead to form a dough. This will be sticky at the end, but that is quite normal.
3. very coarsely chop about a third of almonds, add this and together with the rest of the dough under kneading.
4. Preheat oven to 200 ° C (top and bottom heat).
5. Cut the dough into three equal pieces. Now form each piece on a well-floured surface into a long roll with about 4 cm diameter. The forms will be easier for you here, if your hands are eingemehlt.
6. distribute the three rolls on a lined baking tray, Brush with a beaten egg and prebake for 20 minutes in the oven.
7. After the baking time, the rolls cool down to the baking sheet and then cut with a serrated knife obliquely into 1cm thick slices. Set the oven in the meantime to 180 ° C (conventional oven).
8. The Cantuccini are now designed with the cut side up to the same baking tray and toasted for 10 minutes.
Leave to cool then and stored in cans.