

Lemon & Chia Seed Biscotti

Bialik College Kitchen Garden Program



Ingredients:

- ½ cup rice bran oil
- 1 cup caster sugar
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- 4 eggs
- 3 ½ cups plain flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon lemon zest
- 2 tablespoons chia seeds

Equipment:

- electric mixer with paddle
- metric measuring cups/spoons
- juicer
- zester
- baking trays x 2
- baking paper

Method:

1. Preheat oven to 160C.
2. In an electric mixer, combine oil & sugar until well blended. Mix in vanilla and lemon juice.
3. Then beat in eggs one at a time.
4. Combine flour, salt & baking powder. Gradually stir into egg mixture.
5. Lastly add lemon zest and chia seeds.
6. Divide dough into half. Form into 2 logs on a lined baking sheet. (Much easier doing this with wet hands.) Logs are about 4cm x 30cm.
7. Bake for 30 minutes until logs are lightly browned. Remove from oven and set aside to cool for 10 minutes.
8. Cut logs into diagonal about 2cm thick. Place biscuits back on lined trays and bake for another 8 to 10 minutes or until dry.