

Cantucci



INGREDIENTS

4&1/2 cups plain flour
1&1/2 cups caster sugar
3 teaspoons baking powder
1/2 teaspoon of salt
4 eggs
4 egg yolks
200 gr. chopped almonds

Preparation

Keep a little milk around to use in the glaze. Preheat the oven to 450 F. Mix the flour, the sugar, the baking powder, the salt, the whole eggs and the yolk all together. When the dough is smooth, knead the almonds into it. Divide the dough into 8 parts and make each into a cigar?shape. Flour a baking sheet and place the logs on it, giving them each some room, and slide into preheated oven. Bake for 20 minutes, or until they're a nice gold color. While the logs are still warm, cut them into 1 inch thick slices and then cook them for another five minutes. Let them get cool before serving. (Hint: You don't have to eat them all at once. Cantucci stay good for a pretty long time if you keep them in a nice, airtight container.)