

# Apricot cantuccini



15 min. 40 kcal SteviaSweet Crystal

## Preparation

Preheat the oven to 150 °C.

Combine the dry ingredients. Chop the apricots into small pieces. Mix the almonds and apricot pieces with the flour. Add the eggs and mix until smooth.

Divide the dough into two equal pieces and roll out into two strands (25x5 cm) on a sheet of baking paper. Bake the strands on the middle shelf of the oven for approx. 35 to 40 minutes. Remove from the oven and allow the strands to cool slightly.

Cut into slices around 0.5 cm thick. Place the biscuits onto a baking sheet with the cut side facing upwards and bake for another 15 minutes, until light brown.

Reduce the oven temperature to 50 °C and dry the biscuits for an hour. Leave the oven door open slightly to allow moisture to escape.

## Ingredients for 40 servings

195 g	white flour
1 tsp	baking powder
60 g	SteviaSweet Crystal
100 g	dried apricots
100 g	almonds
2	eggs

## Nutritional information per portion

40	kcal
167	kJ
1.5	g Protein
5	g Carbohydrates
1.5	g Fat