



# Cantuccini



## Rezept für 4

### Ingredients

175g almonds  
250g flour  
180g sugar  
1 teaspoon baking powder  
1 vanilla pod, scraped-out pulp  
5 drops bitter almond oil  
1 pinch salt  
25g butter, soft  
2 eggs

### Preparation

For the dough, mix flour, sugar, baking powder, vanilla pulp, bitter almond oil, salt, eggs and butter and knead well. Knead in almonds. Refrigerate dough for 30 minutes. Then cut dough into 6 portions and form into sausage-shape rolls about 25cm long before rolling them in sugar. Arrange on a parchment-lined baking sheet, leaving enough space between them. Bake in a preheated oven on Hot Air 190 °C for 15 minutes. Allow to cool slightly, then cut rolls diagonally into slices 1 cm thick. Place the slices with the cut surface back on the baking sheet and bake for another 10 minutes on Hot Air 190 °C until golden-brown. Leave to cool and store in an airtight container.



**Anrichten**

# Cooking level

With Preheat

Step 1: 15 minutes | Hot Air setting at 190 °C

Step 2: 10 minutes | Hot Air setting at 190 °C