

## Saffron biscotti

100 g butter  
½ g saffron  
1 ½ dl sugar  
2 eggs  
5 dl wheat flour  
1 teaspoon baking powder  
1 ½ dl almonds

Set the oven to 175°C.

Melt the butter and mix in the saffron. Let cool.

Stir together eggs and sugar. Chop the almonds and mix all the ingredients into a dough.

Cut the dough into 4 pieces and roll each piece to a length and place on a sheet of parchment paper.

Bake in the middle of the oven for 15 minutes, allow to cool for a while and then divide each length into about 10 pieces and place them with the cut surface facing up.

Lower the temperature to 100°C and dry the biscotti for about 1 hour or until they feel dry. Turn them over after half the time for smoother drying.

