

Nonna's Biscotti

Country: Italy

Ports visited: Venice, Naples, Rome, La Spezia, Capri, Amalfi, Catania

Ships visiting: Brilliance of the Seas, Wonder of the Seas, Odyssey of the Seas, Rhapsody of the Seas

Have a sweet time in port having biscotti with your coffee while in Venice with the Brilliance of the Seas; on the Wonder of the Seas in Naples, Rome, and La Spezia; on Odyssey of the Seas in Rome and Capri; and on Rhapsody of the Seas in Amalfi and Catania.



Ingredients

Half a cup vegetable oil

1 tbsp baking powder

1 cup white sugar

3 half cups all-purpose flour

3 eggs

3 drops anise oil

Half a cup powdered sugar

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Step 1

In a large bowl, beat together the eggs, sugar, vegetable oil and anise flavouring.

Step 2

Add the flour and baking powder, and mix (use an electric mixer if you have one) until the consistency is blended well.

Step 3

Lay out on a non-stick surface and shape into a rectangle, with the mixture about 1cm/1/2 an inch thick. Make a slice down the middle with a knife.

Step 4

Place both pieces on a parchment lined baking tray.

Step 5

Preheat your oven to 350 degrees.

Step 6

Put your biscotti mix in and bake for 25-30 minutes, until it is golden brown.

Step 7

Remove the biscotti from the oven and slice into biscuits about 1-2cm thick.

Step 8

Put back in the oven and bake for an additional 6-10 minutes on each side.

Your crisp and delicious biscotti are ready!

Tip: Optional: If you have an extra sweet tooth, you can melt chocolate and dip your biscotti in it on one side, then sprinkle with powdered sugar, for an extra sweet kick!

Enjoy them on their own or dipped in coffee or hot chocolate for a sweet treat to remind you of Italy at any time of the day.