



Circle Farm Tour Recipe

Lavender Biscotti

A delectable recipe by Brenda Falk of Abbotsford, made with Tanglebank Country Garden's own farm grown lavender. Enjoy this crunchy cookie with coffee and friends.

Serves: n/a

Prep Time: n/a

Cook Time: 65-70 minutes total Cooking Temperature: 350°

INGREDIENTS

1 1/2 Cups	Toasted Pecan Halves
1 tsp	Baking Powder
2 1/2 Cups	All Purpose Flour
1 1/4 Cups	Sugar
1/8 tsp	Pure Vanilla Extract
3 Large	Eggs
2 Large	Egg Yolks (in addition to eggs)
1 Cup	Chocolate Chips
1 1/2 tsp	Lavender Blossoms (English Varieties)

DIRECTIONS

1. Heat Oven to 350°
2. Finely chop pecans, and set aside.
3. In a large mixing bowl combine flour, sugar, baking powder and salt.
4. In a small bowl, beat eggs, yolks and vanilla. Add to dry ingredients. Mix on medium low until sticky dough is formed. Stir in pecans, chocolate chips and lavender blossoms.
5. Turn dough out onto a well floured board, sprinkle with flour and knead slightly. Shape into 9 by 3 1/2 inch logs, 1 inch thick. Transfer to a parchment lined baking sheet. Bake 25 - 30 minutes until golden brown.
6. Let cool enough to handle, about 10 minutes. Reduce oven to 275 degrees.
7. On cutting board, slice logs on diagonal into 1/2 inch pieces. Return pieces cut side down to baking sheet. Bake until lightly toasted, about 20 minutes.
8. Turn over. Bake 20 minutes or until slightly dry.
9. Cool on wire rack. Store in an air tight container.



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