



CAPTAIN COOK'S LEMON BISCOTTI

This is such an easy recipe and makes a great gift for your child's teacher as well. You could dip in chocolate for an extra special treat.

- 1 C organic sugar
- $\frac{1}{2}$ C organic butter, softened
- 1 T lemon zest
- 2 organic eggs
- $3 \frac{1}{2}$ C organic flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon sea salt

1. Preheat oven to 350
2. Cream butter and sugar. (Use a spatula for this and really press the butter into the sugar)
3. Add eggs one at a time along with lemon zest and mix well.
4. Sift in flour, baking powder and salt. (Kids love to sift plus it gets the clumps out)
5. Shape dough into 2 rectangles 10 x 3 inches on ungreased baking sheet
6. Bake for 15 minutes, cool for 15 minutes
7. Cut crosswise into $\frac{1}{2}$ " slices with a pizza cutter and bake for 10 additional minutes until crispy and light brown.

Did you know....Biscotti means "twice baked" in Italian....these cookies are baked twice to become extra crisp and thus they are great for dipping into coffee and tea....