

## Almond, Orange and Polenta Biscuits

*MAKES:24*

*PREPARATION TIME:10 minutes*

*COOK TIME:10-15 minutes*

### **INGREDIENTS:**

- 100g/4oz ground almonds
- 100g/4oz caster sugar
- 75g/3oz plain flour
- 75g/3oz polenta
- grated zest 2 oranges
- 100ml/4froz Filippo Berio Mild & Light Olive Oil
- 2 large eggs, beaten

### **METHOD:**

Preheat the oven to 180C/Fan 160C/350F/Gas Mark 4. Lightly oil two baking sheets. Place all the ingredients together in a large bowl use an electric whisk to beat until fluffy.

Place teaspoonfuls of the mixture onto baking sheets leaving room for them to spread during cooking. Bake for 10-15 minutes or until golden and crisp. Cool on the baking sheet. Store in an airtight container.

**Cook it with: Mild&Light in colour**

