



SHEDDER'S COOKBOOK

How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This is a recipe that **Graham Ely** enjoys as it is so delicious. We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is good to tempt fate at times and to prove victorious.

BISCOTTI

Ingredients

- 120gm Butter or margarine
- 200gm Castor sugar
- 2x Eggs
- 1.5 tsp Baking powder
- 280gm Plain Flour
- Pinch salt
- 60gm Almonds (Vienna optional)
- 1/2 pkt Fruit Medley
- Currants
- Orange Peel



Method

- Cream the butter and sugar
- Add eggs, baking powder, flour and salt
- Then add fruit and nuts
- Roll out on floured board into sausage shape (usually makes about 3)
- Bake on glad bake at 165 degrees for around 25 minutes
- Allow to cool for 5 minutes and then slice diagonally.
- Return to oven for 10 - 15 minutes until crispy.

Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.