



WALNUT BISCUITS

Make 16, 2-inch squares.

Flat, thin, crisp, gluten free and so very easy to make, these biscuits remain crisp and delicious stored in a zip lock bag, refrigerated.

INGREDIENTS

- 1¼ cup walnuts
- 2 large eggs, at room temperature
- ½ cup sugar
- Grated zest of 1 orange

PREPARATION

1. Preheat the oven to 400F.
2. Line a 9x9 inch baking pan with parchment paper, making sure that the paper extends a little over the rim to make it easier to lift after baking.
3. Chop the walnuts coarsely in a food processor.
4. With an electric hand mixer, beat the eggs, adding sugar gradually until pale and thick.
5. With a rubber spatula fold the orange zest and the walnuts.
6. Pour the mixture into the prepared pan, tilting the pan to distribute the mixture evenly.
7. Bake for 30–35 minutes, until firm to the touch.
8. Cool on a wire rack.
9. Cut with a serrated bread knife. Do it gently, so the biscuits don't crack.