



HIGHGATE PRIMARY SCHOOL

(Vegan-dairy free biscotti)

Marrow Biscotti

6 portions

Ingredients:

75	grams	granulated sugar
50	grams	brown sugar
225	grams	all-purpose flour
3	grams	baking soda
1	grams	baking powder
2	grams	salt
2	grams	cinnamon
1	gram	nutmeg
45	ml	vegetable oil
3	ml	vanilla extract
160	grams	apple sauce
180	grams	grated zucchini, (1 medium zucchini)
75	grams	walnuts (optional)

1. In a mixing bowl, place all dry ingredients together.
2. Add vanilla extract, vegetable oil and apple sauce. And whisk till you obtain a wet dough.
3. By hand, add zucchini and walnut
4. In a Teflon bread pan(or dusted aluminium bread pan) pour obtained dough.
5. Bake in oven at 150C 35 min *tip: place small knife into bread if knife comes out clean it is cooked
6. Remove bread from pan and wrap in plastic wrap until cool.
7. Slice bread and cut in rectangles.
8. Arrange the obtained rectangles on a baking tray.
9. RE-bake (bis-cotti) the zucchini rectangles at 75C until dry.



Headteacher: William Dean Highgate Primary School, Storey Road, London N6 4ED

tel: 020 8340 7023 | fax: 020 8341 6266 | www.highgateprimaryschool.co.uk | office@highgate-pri.haringey.sch.uk