

## Biscotti with Red Wine



Make sure to use a fairly good red wine. They should be nice and crunchy, all the way through. Go well with a dessert wine, or simply dunked in milk, or eaten on their own.

Preheat the oven to 180C.

500gr flour  
125ml vegetable oil  
140ml red wine  
1tsp baking powder  
200gr sugar

Add all the ingredients together, finish off by hand.

Take a spoonful and roll the dough, when is long enough, close it into a circle.

Bake in the oven for 10 to 15 minutes. The biscotti are ready when the bottom is a light brown and the top is crunchy.