

CRANBERRY-PISTACHIO BISCOTTI

I found this recipe in a magazine and knew I had to make it. The color of the nuts makes me think of autumn colors.

1 3/4 cups flour	2 teaspoons vanilla extract
1 teaspoon baking powder	1/2 teaspoon almond extract
1/4 teaspoon salt	2 large eggs
3/4 cup sugar	1 1/2 cups shelled pistachios
1/4 cup canola oil	1/2 cup dried cranberries

1. Preheat oven to 300. Line a baking sheet with parchment paper or foil.
2. In a small bowl, mix together flour, baking powder and salt. In a large bowl, stir together sugar and oil until well blended. Add vanilla and almond extracts, then beat in flour mixture and eggs with an electric mixer. Stir in nuts and cranberries.
3. Spoon dough into two separate portions of equal size onto a prepared baking sheet. Using wet hands and a rubber spatula, form each portion into 2" x 12" logs.
4. Bake until light brown, 35 to 40 minutes. Transfer to a wire rack and let them cool 10 minutes. Reduce oven temperature to 275.
5. Transfer logs to a cutting board and cut diagonally into 3/4-inch-thick slices. Return slices, cut sides down to prepared baking sheet. Bake until dry, 8 to 10 minutes. Biscotti will continue to crisp as they cool.

Note: These keep up to 10 days in an airtight container or at room temperature or frozen, up to 2 months.

Nothing could be a better treat for a chilly autumn day than biscotti with a cup of Hot tea, coffee or hot chocolate. Enjoy!!!!

Love,
Dorothy