

CHRISTMAS Biscotti

Ingredients:

Yield: 48 cookies

- 1/2 cup unsalted butter, room temperature
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 teaspoons orange zest
- 2 1/4 cups flour, all-purpose
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 cup dried cranberries
- 2/3 cup raw pistachio nut

Directions:

1. Preheat oven to 350 degrees.
2. Butter and flour a baking sheet.
3. In a bowl, cream together the butter and sugar until light and fluffy.
4. Beat in the eggs, vanilla, and orange zest until blended.
5. In another bowl, stir together the flour, baking powder, cloves and salt.
6. Add the flour mixture to the butter mixture and beat until blended.
7. Stir in cranberries and pistachios.
8. Divide the dough in half.
9. One at a time, place the 2 dough portions on the prepared baking sheet and form each into a log about 1/2 inch high, 1 1/2 inches wide and 14 inches long.
10. Space logs at least 2 inches apart.
11. Bake the logs for 25-30 minutes or until set and light brown.
12. Transfer to a cutting board and let cool 6-8 minutes.
13. Reduce the oven temperature to 300 degrees.
14. Using a very sharp knife, cut the logs in the diagonal into slices 3/8 inch thick.
15. Stand the slices upright on the baking sheet and return the sheet to the oven for 15 minutes to dry the cookies thoroughly.
16. Transfer to racks to cool.
17. Store the cookies in an airtight container for up to 4 weeks.