

Cranberry Almond Biscotti from *Urban Sacred Garden*



My friend Danni makes the most amazing Biscotti I've ever eaten. On my trip to Portland, OR this past week I finally snagged her recipe and made a batch. It is SO good. Seriously. If you've never made homemade Biscotti you'll be amazed by the difference. For Christmas color, you can substitute unsalted Pistachios for the Almonds. Any nuts and dried fruits are lovely in this recipe.

Yield: About 20 Pieces

INGREDIENTS:

1/4 Cup Extra Virgin Olive Oil
3/4 Cup Granulated Sugar
2 Tsp Real Vanilla Extract (never Imitation)
1/2 Tsp Real Almond Extract
2 Eggs
1 3/4 Cup All Purpose Flour
1/4 Tsp Salt
1 Tsp Baking Powder
1 Cup Dried Cranberries
1 1/2 Cups Almond Slivers*

* You can substitute any dried fruits and nuts depending on your taste and preferences.

DIRECTIONS

1. Preheat oven to 300 degrees. Thoroughly combine Olive Oil and Sugar in an electric mixer. Add Vanilla and Almond Extracts and mix. Crack Eggs into a small bowl, add Eggs and continue mixing.
2. Sift (or whisk) together Flour, Salt and Baking Powder. Gradually add flour mixture to wet mixture and continue mixing until all flour is thoroughly combined. Through entire mixing process be sure to scrape down sides of bowl and ensure all ingredients are incorporated.
3. Turn off mixer. Add Cranberries and Almonds and stir in by hand until incorporated. Cover large baking sheet with parchment paper.
4. Divide dough in 1/2 and shape into two logs and lay on parchment paper. Note: To handle dough with minimal sticking rinse hands with cold water and handle dough with wet hands.
5. Bake Biscotti logs in preheated oven for 35 minutes or until lightly golden brown. Turn pan 1/2 way through baking to ensure even cooking.
6. Remove from oven and let cool for 10 minutes. Reduce oven temperature to 275 degrees. Once cooled cut logs in 3/4 inch slices on the diagonal. Place slices back on the parchment. Cook in reduced heat oven for 10 more minutes to crisp and brown.
7. Remove from oven and serve warm or cool. Keep in an airtight container to maintain crisp. Enjoy!