



# Cranberry Orange Biscotti

Flavorful and traditional, these twice-baked Italian cookies will delight your guests. Made with our [All-Purpose Flour Artisan Blend](#).

**Yield:** two dozen 3" cookies

## Ingredients

- ¼ cup butter\* or shortening, melted
- ¾ cup sugar
- 1 to 2 tsp anise extract, depending on taste
- 1 tsp almond extract
- 1 TBSP orange zest or 1 tsp orange extract
- 2 eggs
- 1½ cup [All-Purpose Flour Artisan Blend](#)
- ½ tsp salt
- 1 tsp baking powder
- ¾ cup sliced almonds
- 6 TBSP dried cranberries, roughly chopped
- \*recommended for best results

## Directions

Preheat oven to 300°. In the bowl of a stand mixer, combine butter and sugar, and mix well. Add extracts and zest, and mix well. Add eggs one at a time, mixing well after each. In a separate medium bowl, whisk together the flour, salt and baking powder. Add gradually to stand mixer, and mix until completely combined. Add almonds and cranberries, and mix well again.

Divide dough in half. Form two logs about 2" x 12" on parchment paper sprayed with non-stick spray. The dough will be sticky; use two rubber spatulas or your wet fingers to help form the dough.

Bake in the top third of the oven for 35 minutes. Remove biscotti log from the oven and let it cool on the cookie sheet on a wire rack, 10 to 15 minutes.

Preheat oven to 275°. With a serrated knife, carefully cut ¾" diagonal slices. Place slices back on a parchment-lined cookie sheet on their sides. Bake 8 to 10 minutes, remove from oven and carefully turn over, then bake another 8 to 10 minutes. Allow to cool completely on cookie sheet.

Chef's Note: Because these cookies are baked twice and for a long length of time, it is best to use an insulated cookie sheet if you have one to prevent them from browning too much. These cookies keep quite well in an airtight tin.

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