



Cranberry Orange Biscotti

Flavorful and traditional, these twice-baked Italian cookies will delight your guests. Made with our [Baking & Pancake Mix](#).

Yield: two dozen 3" cookies

Ingredients

- 2 tablespoons butter, softened
- ½ cup sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 tablespoon orange extract
- Zest of 1 orange, finely chopped (optional)
- 1 egg, large
- 1 egg white
- 1¾ cup + 2 tablespoons (262 g) [Pamela's Baking & Pancake Mix](#)
- ¾ cup sliced almonds
- ½ cup chopped dried cranberries

Directions

Preheat oven to 300° with rack in top third of oven. Line a cookie sheet with parchment paper and spray with nonstick cooking spray.

In the bowl of a stand mixer with paddle attachment, mix together butter and sugar until light and fluffy, about 2 minutes. Add extracts and orange zest and mix well. Add egg and egg white and mix well again. Gradually add Baking & Pancake Mix until completely combined. Mix in almonds and cranberries.

Divide dough in half and form two logs of dough on the sprayed parchment paper. Use two rubber spatulas or wet fingers to form the logs because dough is sticky. Make each log about 2 inches wide and 12 inches long.

Bake 30 to 35 minutes until lightly golden. Remove from oven and place cookie sheet on a wire rack for about 15 minutes, until logs are cool.

Lower oven temperature to 275°. With a serrated knife, carefully cut ½ to ¾-inch-thick diagonal slices across the logs to form biscotti. Place slices flat on their sides on the cookie sheet. Bake 10 minutes, remove from oven and carefully turn each slice over, then bake another 10 minutes. Allow biscotti to cool completely on cookie sheet. Store in an airtight tin in a dark and cool place.

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