

White Chocolate & Cranberry Biscotti

Yield: 1 log (20-25 cookies)

Ingredients:

1	C	Bread flour, sifted
1	t	Baking Soda
3 ½	T	Cocoa powder, sifted
2		Eggs
6	T	Sugar
1	t	Vanilla extract
¼	t	Almond extract
	Pnch	Salt
1 ½	C	Garnish: Almonds or other nuts, slivered or sliced, lightly toasted OR Dried fruits
½	C	Chocolate chips /chunks (white, milk, semi-sweet, or bittersweet)

Method:

1. Combine flour, baking soda, & cocoa powder in a bowl & dry whisk.
2. In mixer bowl, combine sugar, eggs, vanilla, almond extracts, and salt with whisk attachment.
3. Whip with whisk attachment until light and fluffy.
4. Switch to paddle attachment and add on low dry ingredients.
5. Mix just until combined.
6. Fold in nuts & chocolate pieces. (dough will be wet, chill overnight for easily handling)
7. Roll out and fold until silpat into logs (silver dollar size) using “wet” hands instead of dusting with flour.
8. Bake in 300F until almost setup, 20 minutes.
9. Remove, slice in ½” thick slices on a bias.
10. Place on sheet pan and bake 350F for about 30 minutes or until dried out.
11. Flip and bake another 10-20 minutes or until dried out.

*** **Note:** if one does not prefer then to dry then just bake normally and slice while warm.