

# Cranberry-Orange Biscotti

**Prep Time:** 20 minutes

**Cook Time:** 40-45 minutes

## Ingredients:

2 C all-purpose flour	1 t vanilla extract
1 C granulated sugar	2 T <a href="#">Cranberry-Orange Biscotti</a> tea leaves (finely ground)
1 t baking powder	1 T ground orange peel
1/4 t salt	1/2 C dried sweetened cranberries
2 lg eggs	Zest of one orange
1/4 C unsalted butter (melted)	

## PREPARE THE DOUGH:

1. Preheat the oven to 350°F and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. In another bowl, beat the eggs, melted butter, and vanilla extract until well combined.
4. Gradually add the wet ingredients to the dry ingredients, mixing until a dough forms.
5. Stir in the ground orange tea leaves, cranberry tea leaves, ground orange peel, dried cranberries, and orange zest until evenly distributed.

## SHAPE AND BAKE THE BISCOTTI:

1. Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on the prepared baking sheet.
2. Bake for 25-30 minutes, or until the logs are golden brown and firm to the touch.
3. Remove from the oven and let the logs cool on the baking sheet for 10 minutes.

## SLICE AND SECOND BAKE:

1. Reduce the oven temperature to 325°F.
2. Using a serrated knife, slice the logs diagonally into 1/2-inch-thick slices.
3. Place the slices cut side down on the baking sheet and bake for an additional 10-12 minutes, or until the biscotti are crisp and golden.
4. Let the biscotti cool completely on a wire rack.