

## Cranberry Orange Biscotti – Kristine’s Kitchen – Biscotti Four Ways

### Ingredients

4 tablespoons cold unsalted butter cut into pieces

$\frac{3}{4}$  cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

zest of 1 orange (about 1 tablespoon)

1 cup all-purpose flour

1 cup white whole wheat flour (or 1 additional cup of all-purpose flour)

1 teaspoon baking powder

$\frac{1}{2}$  teaspoon salt

1 cup dried cranberries

turbinado sugar (coarse sugar, optional)

### Equipment

- cookie sheet
- parchment paper or foil
- electric mixer or food processor
- two mixing bowls
- spatula
- measuring cups and spoons
- knife
- grater

1. Preheat oven to 350F degrees. Line a baking sheet with parchment paper.
2. Using an electric mixer, beat the butter and sugar together. Add the eggs, vanilla extract and orange zest. Mix until well combined.
3. In a separate mixing bowl, whisk together the all-purpose flour, white whole wheat flour, baking powder and salt.
4. Add the flour mixture to the wet mixture and combine, scraping down the sides of the bowl as needed.
5. Mix in the dried cranberries.
6. Divide the dough in half. Shape each half into a ball and then use your hands to shape each ball into a log that is about 8 inches long.
7. Place the logs on the prepared baking sheet. Use your hands to flatten the dough logs until they are about 3/4-inch thick. Gently press the sides and ends of the logs to even them out and flatten them.
8. If desired, sprinkle the logs with turbinado sugar.
9. Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm and bounces back when touched.
10. Let the logs cool on the baking sheet for 30 minutes.
11. Use a sharp knife to cut the logs into biscotti shape, on the diagonal. Press straight down with the knife, rather than sawing.

12. Place the biscotti, cut side up, on the baking sheet. Bake for 12-16 more minutes, until dry. The centers of the cookies will be slightly soft and will crisp as they cool.

13. Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.