

## Cranberry White Chocolate Biscotti

4 dz

Butter Flavored Crisco	.5 cup	
Sugar, white	1.25 cups	
Eggs	2 each	
Vanilla Extract	.75	tsp
Baking Powder	1	tsp
Flour, white	2.5	cups
Salt	.5	tsp
Cranberries, dried	1.5 cups	(6 oz)
Egg White	1	each
White Chocolate	4	oz

(Preheat oven to 350 degrees)

1. Line a large baking sheet with parchment paper.
2. Using an electric mixer, cream the Butter Flavored Crisco, Sugar, Eggs and Vanilla Extract until well blended.
3. Add the Baking Powder, Flour and Salt. Mix all together well. The dough will be soft.
4. Add the Cranberries and mix until evenly distributed,
5. Divide the dough into 2 equal parts, in the bowl. With floured hands, make each into a ball. Then shape them into pieces into long flat logs; 4' wide, 1" high and 17" long. The width and height will determine the shape of your biscotti, so pay the most attention to that. You can do this on the parchment lined cookie sheet, or a cutting board-and transfer it.
6. Whisk the Egg White with a mixer until frothy. Spread it on the top and sides of the dough log.
7. Bake at 350 degrees about 35 minutes-until well browned. Let cool on a rack. Leave the oven on.
8. On a cutting board and with a sharp knife, cut the logs width-wise into 1/2" slices. Lay flat on the cookie sheet without parchment. Bake 10 mins, turn over and bake another 10 mins.  
Turn the oven off and continue baking a few minutes at a time until they are the crispiness you like.
9. Set the Biscotti top side up on the cookie sheet to cool.
10. Melt White Chocolate in a double boiler or microwave and drizzle on the top of the Biscotti.  
Store in an air tight container so they don't get soggy.