

Recipe – Almond & Cranberry Biscotti with White Chocolate Drizzle

Biscotti Ingredients:

- 2 & 1/4 cup of all-purpose flour
- 1/3 cup of almond flour
- 1 & 1/4 cups of white sugar
- 2 tsp of baking powder
- 1/2 cups of sliced almonds
- 1/4 cup of dried cranberries
- 3 whole eggs, beaten
- 1 tbsp olive oil
- 1 whole orange, zested
- 1 tsp almond extract
- 1 tsp orange extract (or Grand Marnier)
- 1 extra egg, beaten

Biscotti Baking Directions

- Preheat your oven to 350F (conventional setting). Line a baking sheet with parchment paper.
- Stir together the flours, sugar, baking powder, salt, almonds slices, and orange zest. Make a well in the center of the flour mixture — pouring then the oil, eggs, and extracts into that well. Stir or mix the liquid center to combine. Using a fork, mix the flour together with
- Separate dough into 2 pieces. Roll each one into a log about 8 inches long. Put the logs on prepared baking sheet and flatten so they are about 3/4-inch thick—they'll be shaped like a rectangle.
- Brush the surface of each log with the beaten egg — just enough to create a glossy finish on the surface. Bake in preheated oven for 20 to 25 minutes. They'll be dry and shiny on the surface once baked.
- Cool slightly both logs. Remove them from baking sheets. Slice diagonally into 1/2-inch slices with a bread knife.
- Set your cookies on their flat side back onto the cookie sheet. Bake for 10 to 15 more minutes, turning them halfway through. Finished cookies should be hard and crunchy.





White Chocolate Drizzle Ingredients

- ½ cup of white chocolate chips (or chopped white chocolate bar)
- 1 lime, zested
- 2 tbs of unsalted butter
- 2 tbs of heavy cream

White Chocolate Drizzle Directions:

- Mix the white chocolate chips, lime zest, cream and butter in a microwave-safe dish.
- Set the microwave to 2 minutes — at 50% power. Microwave the mixture, stopping every 30 seconds to stir. Cook like this until all the white chocolate has melted and you have a smooth, no-lump blend.
- Cool for 2 minutes before you drizzle it over the cookies. Use a fork or small spoon to drizzle zig zags on top of your cooked biscotti.

Chef Chris Atwood's Note:

Toasty almonds and tangy cranberries sing in harmony in this festive biscotti recipe. You'll get cookie crunch. You'll get zest. You'll get a creamy white chocolate drizzle.

Biscotti are a perfect homemade gift idea—as they'll last in a cookie jar or gift in for weeks after baking!

