



Biscotti

Ingredients

Makes: Approx. 2 Dozen

- 1 1/2 Cups Shelled Pistachios
- 1 Cup Dried Cranberries
- Zest of 1 Lemon
- 2 1/2 Cups AP Flour
- 1 1/4 Cups Sugar
- 1 tsp Baking Powder
- 1/8 tsp Salt
- 3 Large Whole Eggs
- 2 Large Egg Yolks
- 1 tsp Vanilla Bean Paste

**Holiday
Favorite**

Directions

1. Toast 1 1/2 cups of shelled pistachios on a baking sheet for 5-7 mins at 350° until golden brown. Once cool, Chop half the nuts and place all in bowl with 1 cup dried cranberries and the zest of 1 lemon.
2. Combine 2 1/2 cups of all purpose flour, 1 1/4 cup of sugar, 1 teaspoon baking powder and a 1/8 teaspoon salt in the bowl of an electric mixer. whisk together 3 eggs, 2 egg yolks and 1 teaspoon of vanilla bean paste. add to flour mixture. Beat on medium-Low till sticky. stir in nut mixture.
3. Turn out dough onto well floured surface. flour your hands and knead the dough slightly. Pat into a ball.
4. Cut your dough into two equal halves. shape each half into a 9 by 3 1/2 inch rectangle. place both on a parchment lined baking sheet. bake at 350° for 25 mins or until golden brown. let it cool for 15mins or until cool enough to handle.
5. Once cooled, place on a cutting board. cut diagonally into 1/2" slices.
6. Place all slices, cut side down back on baking sheet, back into the oven to bake 10-12 mins. Flip over and bake another 10-12 mins. If you like them super crunchy with no softness in the middle bake on each side longer.
7. Melt your choice of chocolate in a glass dish deep enough for dipping one end of the biscotti. Dip, let dry and Enjoy!