Cranberry Almond Biscotti

Makes 24 biscotti per batch. Can substitute with any nut or dried fruits.

Ingredients

X1	x2	x3	
1 ¾	3 ½	5 ¼	cups all-purpose flour
¾	1 ½	2 ¼	cups granulated sugar
¾	1 ½	2 ¼	cups almonds, coarsely chopped or slivered
1	2	3	tsp baking powder
¼	½	¾	tsp salt
¼	½	¾	tsp cinnamon
⅓	⅔	1	cup pure olive oil or 1/2 cup butter & ½ cup olive oil
2	4	6	eggs
1	2	3	tsp vanilla
1	2	3	cups dried cranberries

Procedure

1. Preheat oven to 325 F. Line baking sheets with parchment or aluminum paper (or use non-stick baking sheet).
2. In large bowl, stir flour, sugar, almonds, baking powder, salt, cinnamon.
3. In separate bowl, whisk together oil, eggs, vanilla.
4. Combine 2 & 3 above, stirring to mix thoroughly (use mixer for best results).
5. Mix in cranberries, knead a few times until a soft, sticky dough forms.
6. Divide dough into (2) portions, place on baking sheets, and with floured hands, shape into (2) 12-inch logs.
7. Bake on higher racks for 25-30 minutes or until firm to the touch and light golden. (Check that the bottom is not burnt after 20-25 minutes.) Let cool 5 minutes on baking sheet.
8. Transfer logs to cutting board and cut into ½-inch slices using a serrated knife. Arrange slices cut-side down on baking sheet and bake at 250 F for another 15-20 minutes or until golden and crisp. Let cool completely.


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