



A GREAT PARTNER FOR WINE OR HOT COFFEE

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Recipe: CRANBERRY NUT BISCOTTI

About the Recipe from Shirley: We have always loved the pistachios cranberry combo, and they are delicious in these cookies. These are traditional biscotti cookies that harden as they cool, which makes them great partners for wine or hot coffee.

A Precious Recipe Story: Some recipes are just more than cookies, and this is one of them. It was the first cookie that my husband Alex and I made together. A long time ago, Alex, who never baked anything, decided that he wanted to make biscotti cookies like his mother used to make. I helped him find a recipe in a December 1995 Good Housekeeping magazine, and made some changes, like substituting pistachios for the hazelnuts. He loved them so much and yes, we still bake them together every year.

Ingredients

3-3/4 cups all purpose flour
2 cups granulated sugar
1 teaspoon baking powder
1/2 teaspoon salt
5 large eggs
2 teaspoons vanilla extract
1 Tablespoon water or as needed
1/2 cup dried cranberries, chopped
1-1/3 cups pistachios, chopped

Preheat oven to 350 degrees F. Grease and lightly flour 2 large cookie sheets.

In large bowl, combine flour, sugar, baking powder, and salt.

In small bowl, with wire whisk or fork, beat 4 whole eggs and 1 egg yolk. Reserve the egg white to use later. Add vanilla extract and 1 Tablespoon water. Pour egg mixture into flour mixture; stir with wooden spoon. Then knead with your hands to form dough; knead in cranberries and pistachios. The dough will be very stiff.

Divide dough into 4 equal portions. On lightly floured surface, shape each piece of dough into an 11x2-inch log. Place 2 logs about 4 inches apart on each cookie sheet. With fork, lightly beat egg white. With pastry brush, brush logs with egg white.

Place cookie sheets on 2 oven racks. Bake logs 35 to 40 minutes until toothpick inserted in center comes out clean. Rotating cookies sheets halfway through baking time. Let loaves cool about 10 minutes on cookie sheets on wire racks.

Remove loaves to cutting board. With serrated knife, cut each loaf crosswise into 1/2 inch thick diagonal slices. Place slices, cut side down on same cookie sheets. Place cookie sheets on 2 oven racks. Bake slices 10 to 15 minutes to allow biscotti to dry out. Turn biscotti once and rotate cookie sheets between upper and lower racks halfway through baking time. Remove biscotti to wire racks to cool completely. Store in covered container. Yield: makes about 4-1/2 dozen biscotti