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Cranberry Orange Almond Biscotti

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Kristin Merrigan

Makes about 3 dozen slices

EQUIPMENT NEEDED

Dry measuring cups
Measuring spoons
Food processor fitted with metal blade
Liquid measuring cup
Large mixing bowl
Baking sheet
Silpat, foil, or parchment paper
Sharp, heavy knife

SHOPPING LIST/PREP LIST

MEASUREMENT	INGREDIENT and PREP INSTRUCTION
2 $\frac{3}{4}$ cup	Flour, all purpose
1 $\frac{1}{2}$ cup	Sugar
$\frac{1}{2}$ cup (1 stick)	Butter, unsalted, chilled, cut into pieces
2 $\frac{1}{2}$ teaspoon	Baking powder
1 teaspoon	Salt, kosher
1 teaspoon	Ginger, ground
1 $\frac{1}{2}$ cup	Almonds, toasted
2 large	Eggs
$\frac{3}{8}$ cup	Amaretto
2 teaspoons	Orange extract/oil
6 oz.	Cranberries, dried

OPTIONS

For **Almond Apricot Biscotti**:

Substitute $\frac{3}{8}$ cup apricot flavored brandy for the Amaretto

Substitute 2 teaspoons almond extract for the orange oil

Substitute 6 oz. dried apricots for the cranberries.



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PREPARATION STEPS

STEP	INGREDIENTS	DIRECTIONS
1	-----	Line baking sheet with silpat, foil or parchment paper.
2	Flour Sugar Butter Baking powder Salt Ginger	Combine in food processor until a fine meal forms.
3	Almonds	Add to processor and chop coarsely. Turn out into the large mixing bowl.
4	Eggs Amaretto Orange extract/oil Cranberries	Add to bowl and mix until a soft dough forms. On the baking sheet form 3 12 inch long logs. With lightly moistened hands, compact them to keep them in tact when cutting later making them about 2 inches wide. Refrigerate until dough is firm, about 30 minutes.
		Meanwhile.....
5	-----	Position rack in center of oven and preheat to 350°f.
6	3 logs of chilled dough	Bake until golden, about 30 minutes. Transfer to rack and cool. Keep the baking sheet handy for the next step. Lower heat to 300°f.
7	3 cooled logs	Using a heavy sharp knife, cut each log crosswise into ¾ inch slices. Arrange, cut side down, on baking sheet and bake for 10 minutes. Remove from oven, gently them turn over, and bake for another 10 minutes. Cool completely.
8	Cranberry Orange Almond Biscotti	Serve and enjoy!

MAKE AHEAD

Once cooled, store in a sealed container for about a week.