

cranberry pistachio biscotti

INGREDIENTS

½ cup dried cranberries
½ cup boiling water
3 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon kosher salt

4 Tablespoons unsalted butter, room temperature
1 cup granulated sugar
3 large eggs, plus 1 egg lightly beaten
2 teaspoons vanilla extract
½ cup shelled pistachios, coarsely chopped
1 cup white chocolate chips,

MAKES 2 DOZEN COOKIES

DIRECTIONS

1. Preheat oven to 375°. Line a baking sheet with a silicone liner or parchment paper and set aside.
2. Place cranberries in a small bowl and add ½ cup boiling water to cover. Let them stand about 15 minutes until cranberries are plump, drain, and then set aside.
3. In medium bowl, sift together the flour, baking powder, and salt.
4. In the bowl of an electric mixer with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 2 minutes. Add 3 eggs one at a time, beating after each to incorporate. Add vanilla, then the flour mixture and beat on low until fully combined. Remove the bowl from the mixer and fold in the cranberries and pistachios by hand.
5. Remove the dough to a lightly floured surface and divide into two. Roll each into a 2 inch by 12 inch log and place on prepared baking sheet. Leave about 3 inches between the logs. Flatten each log slightly with the palm of your hand. Brush the logs with the beaten egg using a pastry brush.
6. Bake the logs for 25 minutes. They should be completely baked and firm to the touch, but not overdone. Remove the pan from the oven and cool on a wire rack for about 15 minutes until just warm to the touch.
7. Place the logs on a cutting board and slice diagonally into long slices of biscotti that are ¾ inches wide. Return the slices to the baking sheet cut side down. Bake until they begin to brown around the edges, about 12 minutes. Transfer to a wire rack to cool.
8. Place the chocolate chips in a bowl and melt them in the microwave, stirring every 30 seconds until completely melted. Transfer to a pastry bag or zip-top bag with the tip cut off. Drizzle the slices of biscotti with the chocolate all time to harden before storing.