Cranberry Almond Biscotti

Modified to make it darker. For a richer almond flavor, use almond extract instead of vanilla. Makes 30 cookies (15 servings).

Printed from Allrecipes, Submitted by Kathy

---

2 1/4 cups all-purpose flour  
1 cup of white sugar  
1 teaspoon baking powder  
2 egg whites

2 eggs  
1 tablespoon vanilla extract  
3/4 cup sliced almonds  
1 cup of cranberries

Directions

1  PREHEAT OVEN TO 325° F (170° C)

2  COMBINE DRY INGREDIENTS IN A MEDIUM Sized MIXING BOWL. WHISK TOGETHER EGGS, EGG WHITES, AND VANILLA (OR ALMOND) EXTRACT IN A SEPARATE MIXING BOWL.

3  ADD EGG MIXTURE TO DRY INGREDIENTS, MIXING JUST UNTIL MOIST, USING AN ELECTRIC MIXER ON MEDIUM SPEED (OR A WOODEN SPOON). ADD DRIED CRANBERRIES AND ALMONDS. MIX THOROUGHLY.

4  ON FLOURED SURFACE, DIVIDE BATTER IN HALF AND PAT EACH HALF INTO A LOG APPROXIMATELY 14 INCHES LONG AND 1 1/2 INCHES THICK. PLACE ON A COOKIE SHEET AND BAKE 30 MINUTES OR UNTIL FIRM. COOL ON A WIRE RACK.

5  REDUCE OVEN TEMPERATURE TO 300° F (150° C). CUT THE BISCOTTI INTO 1/2 INCH SLICES (ANGLE CUT). PLACE CUT BISCOTTI ON A COOKIES SHEET AND BAKE FOR AN ADDITIONAL 20 MINUTES. LET COOL AND STORE IN A LOOSELY COVERED CONTAINER.