



Cranberry Pistachio Biscotti

The chef in this video describes this cranberry pistachio biscotti recipe as a Christmas treat, but I think it works any time of year! This biscotti can be stored for well over a week in an airtight container, so you'll have days and days of tasty treats to enjoy with your morning coffee.

Ingredients

2/3 cup granulated white sugar
2 large eggs
1 teaspoon pure vanilla extract
1 teaspoon baking powder
1/4 teaspoon salt
1 3/4 cups all-purpose flour
1/2 cup shelled, unsalted pistachios, coarsely chopped
1/2 cup dried cranberries

Preparation process

Using an electric mixer, beat the sugar and eggs until the mixture is fluffy (usually 3-5 minutes), then mix in the vanilla extract.

In a separate bowl, completely mix the flour, baking powder and salt. Pour into the egg and sugar mixture and beat until everything is fully combined.

Slowly pour in the chopped pistachios and cranberries while mixing on low speed.

Pour the dough on a well-floured surface and roll into a log shape, measuring 12 inches long and 3 1/2 inches wide.

Transfer the dough to a baking sheet lined with parchment paper and bake at 350 degrees for about 25 minutes or until firm.

Remove from oven and let cool for 10-15 minutes and turn the oven temperature down to 325 degrees.

Transfer the dough to a cutting board and cut the log about 1/2 inch slices. Place the biscotti pieces, cut side down, on the baking sheet.

Bake at 325 degrees for 8-10 minutes, flip the pieces over, and bake for another 8-10 minutes or until golden brown.

Remove from oven and let cool. Makes 20-24 biscotti.

Bonus Items

If you want to watch the video again. Click [here](#).

If you don't own an electric mixer, check out this Hamilton Beach [model](#) which is versatile and very affordable.