

CRANBERRY PISTACHIO BISCOTTI

INGREDIENTS

1 cup fresh cranberries
1/2 cup roasted and shelled pistachios
1/4 cup unsalted butter, softened to room temperature
2/3 cup granulated sugar
2 large eggs
1 teaspoon pure vanilla extract
2 cups all-purpose flour, plus more for dusting
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup white chocolate chips, optional

INSTRUCTIONS

Preheat the oven to 350F. Line a baking sheet with a parchment paper or silpat

In a food processor, pulse the cranberries a few times. Coarsely chop the pistachios. Set aside.

In the work bowl of your stand mixer using the paddle attachment, beat the butter and sugar until fluffy, 2 minutes. Add the eggs and vanilla extract and mix until well combined, another 2 or so minutes. Stir in flour, baking soda and salt and mix just until well combined. The dough will be pretty sticky at this point. Add cranberries and pistachios.

Sprinkle some flour on the prepared baking sheet and transfer the dough onto the floured baking sheet using a silicone spatula. Form into about 11x3.5inch log. Since the dough is quite sticky, flour your hands. Bake for 30-35 minutes.

Remove from oven and cool slightly, about 5 minutes. Using a serrated knife cut the loaf, while it's still warm, into 3/4 inch thick slices. Place them back on the baking sheet and bake for 10 minutes. For extra crunch, flip them and bake for another 10 minutes. Remove and let cool completely on a wire rack.

If desired, melt the white chocolate in a double boiler until smooth, stirring frequently. Transfer the melted chocolate to the pastry bag with small round tip or a zip-lock bag with small hole cut in the corner, and drizzle over the biscotti.