

Cranberry Pistachio Biscotti

Anytime is a great time to enjoy warm and crispy biscotti. This tasty, Italian-style cookie is easy to make and is the perfect dessert to enjoy, no matter the occasion.

Ingredients

- 1/4 Cup Migliore Butter Extra Virgin Olive Oil
- 3/4 Cup Sugar
- 1 1/2 Cups Pistachio Nuts
- 2 Eggs
- 1/2 Tsp. Almond Extract
- 1/4 Tsp. Salt
- 1 3/4 Cups All-Purpose Flour
- 1 Tsp. Baking Powder
- 1/2 Cup Dried Cranberries
- 2 Tsp. Vanilla Extract

Directions

1. Heat the oven to 300 degrees.
2. In a large bowl, mix together the olive oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into the egg mixture. Mix in the cranberries and nuts by hand.
3. Divide the dough in half. Form two logs (12" x 2") on a cookie sheet that has been lined with parchment paper (or silpat liner). The dough will be sticky. Wet your hands with cool water to handle the dough more easily.
4. Bake for 35 minutes in the preheated oven or until the logs are light brown.
5. Remove from the oven and set aside to cool for 10 minutes. Reduce the oven heat to 275 degrees. After cooling for 10 minutes, cut the logs diagonally into 3/4"-thick slices. Lie on sides on a parchment-covered cookie sheet and bake for 8 to 10 minutes or until dry. Cool and serve.

