

Cranberry Pistachio Biscotti

Ingredients

2 cups sugar
1 cup butter, softened
4 eggs
4 ½ cups flour
4 teaspoons baking powder
¾ teaspoon salt
1/3 cup brandy or rum
1 teaspoon vanilla extract
1 cup pistachios, chopped
1 cup dried cranberries, chopped
2 tablespoons orange zest

Directions

1. Preheat oven to 350°. Line 2 cookie sheets with parchment paper or silicon liner.
2. Combine brandy or rum, vanilla extract, and chopped cranberries; let sit for 15 – 30 minutes.
3. In a large mixing bowl, beat sugar and butter until fluffy. Add eggs one at a time, beating well after each addition.
4. In a medium bowl, combine flour, baking powder, and salt.
5. Add flour and alcohol mixtures to butter/sugar, alternating with the dry flour mixture then the liquid alcohol mixture. Stir in pistachios and orange zest.
6. Form two or three long dough logs on the baking sheets; I usually divide the dough and roll it into three shorter logs. Bake 30 to 35 minutes or until golden brown and firm to the touch, remove from the oven and cool completely. Reduce heat on oven to 300°.
7. Cut cool logs on the diagonal into ¾ inch thick slices and place on cookie sheets. Bake for another 20 minutes, turning after 10 minutes, until dry and slightly brown. Remove and cool completely.
8. Store in air tight container.

The Boss likes his dipped in melted semi-sweet chocolate chips!