

Pecan-Cranberry Biscotti

Yield: 2 dozen cookies

From: *Martha Stewart Magazine*

Biscotti Ingredients

1 and 1/2 cups pecan halves, toasted
1 teaspoon baking powder
2 and 1/2 cups all-purpose flour
1 and 1/4 cups sugar
1/8 teaspoon salt
3 large eggs plus 2 yolks
1 teaspoon pure vanilla extract
1 cup dried cranberries
zest of 1 lemon



Preheat oven to 350 degrees F.

- Step 1:** Finely chop half of the pecans and set aside.
- Step 2:** In the bowl of an electric mixer with the paddle attachment combine baking powder, flour, sugar, salt, and the chopped pecans.
- Step 3:** In a small bowl, beat eggs, yolks and vanilla. Add lemon zest.
- Step 4:** Add egg mixture to flour mixture and mix on low speed until dough forms.
- Step 5:** Stir in cranberries and pecan halves.
- Step 6:** Dough will be sticky. Turn it out onto a well-floured board. Shape the dough into 2 logs (around 9" by 3").
- Step 7:** Transfer logs to a baking sheet pan lined with parchment paper.
- Step 8:** Bake for about 25 – 30 minutes. Let logs cool.
- Step 9:** Using a cutting board, carefully cut 1/2-inch thick pieces.

Reduce heat to 275 degrees F.

- Step 10:** Return biscotti to the baking sheet pan (cut side down) and bake for 20 minutes. Flip pieces over and bake for another 20 minutes.
- Step 11:** Cool and store in an airtight container.