



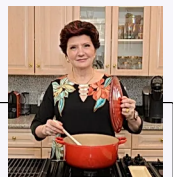
# Holiday Dream Biscotti

## INGREDIENTS

- 4 large eggs plus 2 yolks (reserve the egg whites for brushing tops)
- 425 gr sugar
- 500 gr flour
- 1 tsp orange extract (you may substitute with orange zest)
- 1 ½ tsp Baking Powder
- 150 gr chopped walnuts (more if you like, up to 200gr max)
- 150 gr dried cranberries
- 100 gr chocolate chips
- Optional: 250 gr (about half a pound) of melting dark chocolate for dipping

## DIRECTIONS

1. KitchenAid: Place eggs, extract and sugar in mixing bowl and blend for a couple of minutes. Add flour and BP and mix until a soft dough forms (about 5 minutes).
2. If dough is too soft, add a little more flour (dough should be soft but manageable).
3. Add walnuts, cranberries and chocolate chips. Mix well on low or by hand and divide dough in four equal parts (just cut a cross in the dough while still in the bowl).
4. Turn oven to 375F.
5. Line large baking sheet with parchment paper.
6. On silicone mat, form each dough quarter into a long log (use flour on your hands and mat to avoid sticking).
7. Gently place on parchment paper.
8. Repeat with all four parts. If cooking sheet is not large enough to accommodate the four logs, use a second cookie sheet.
9. Gently press logs to achieve flat tops, each about 1 inch high and 2.5 inches wide.
10. Slightly beat egg whites with fork. Brush tops of logs with egg whites using a dough brush. Sprinkle a little sugar over tops.
11. Bake at 375F for 25 to 30 minutes or until golden.
12. Remove from oven and allow to cool for only a few minutes. In fact, if you slice the logs when they're too hot or too cold, they will break apart.
13. Cut each log into equal slices and allow to completely cool.



## NONNA'S TIPS

Since these biscotti have no butter, the consistency is fine at this point. You can certainly place them back in the oven for about 10 more minutes to crisp up but I prefer them a little on the soft side. If you decide not to "double bake", you can dip one side in melted chocolate to add a little more pizzazz!