

Cranberry Pistachio Biscotti

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

These cranberry pistachio biscotti studded with red and green colors make great Christmas cookies

Ingredients

— - ¾ cup white sugar - ¼ cup light olive oil - 2 teaspoons vanilla extract - ½ teaspoon almond extract - 2 large eggs - 1 ¾ cups all-purpose flour - 1 teaspoon baking powder - ¼ teaspoon salt - 1 ½ cups pistachio nuts - ½ cup dried cranberries

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Line a cookie sheet with parchment paper. Mix sugar and oil together in a large bowl until well blended. Mix in vanilla and almond extracts
2. then beat in eggs. Combine flour
3. baking powder
4. and salt in a separate bowl; gradually stir into egg mixture until combined. Fold in pistachios and cranberries by hand. Divide dough in half. Form each piece into a 12x2-inch log on the prepared cookie sheet. Dough may be sticky; wet hands with cool water to handle dough more easily. Bake in the preheated oven until logs are light brown
5. about 35 minutes. Remove from the oven and set aside to cool for 10 minutes. Reduce oven temperature to 275 degrees F (135 degrees C). Cut logs on the diagonal into 3/4-inch-thick slices. Lay cookies cut-side down on the cookie sheet. Bake cookies until dry
6. 8 to 10 minutes. Rob Tanner Cook's Note If your pistachios are salted
7. omit the 1/4 teaspoon salt from the recipe. I have used other nuts instead of pistachios with success.