



# Cranberry and Pistachio Biscotti

**MAKES 24 SMALL OR 12 LARGE COOKIES**

Biscotti are hard biscuits or cookies that are popular in Italy for dipping into sweet wine or a cup of espresso. Americans tend to dip them into a mug of hot coffee for an afternoon snack or quick breakfast. When my daughter was in 8th grade, she made biscotti for a local coffee shop and the ones that sold the most were these cranberry and pistachio cookies lightly flavored with lemon zest. She drizzled them with sweet icing, sometimes adding a drizzle of white chocolate. They keep for a couple weeks in an airtight container and make great gifts during the holidays.

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## INGREDIENTS

### Cranberry and Pistachio Biscotti:

2 cups flour

1 ½ teaspoons baking powder

1 teaspoon lemon zest

½ teaspoon kosher salt

¾ cup sugar

½ cup butter (1 stick), softened

2 eggs

¾ cup pistachios, toasted and roughly chopped

2/3 cup dried cranberries

### Icing:

2 cups powdered sugar

3 tablespoons milk

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## PROCESS:

### Cranberry and Pistachio Biscotti:

Preheat oven to 350 degrees. Line a baking sheet with parchment paper. In a medium bowl, whisk the flour, baking powder, lemon zest, and salt. In a standing mixer, using the paddle attachment, beat the sugar and butter until smooth, about 5 minutes. Beat in the eggs, one at a time until smooth. Add the flour mixture and stir until just combined.

Fold in the pistachios and cranberries. Divide the dough in two and transfer to the baking sheet. Form the dough into two rectangles that are 3"X12". Alternatively, you can make just one rectangle (for larger cookies), 6"X12". Bake for 35 minutes, until golden.

Let cool completely. Place the cooled cookie log(s) on a cutting board and using a sharp serrated knife, cut into 1" slices. Arrange the slices, cut side down, on the baking sheet and bake another 15 minutes. Transfer biscotti to a rack to cool completely. Drizzle with icing.



**Icing:**

In a small bowl, whisk sugar and milk together until smooth. Spoon into a plastic bag and snip off the corner. Squeeze bag and drizzle icing on biscotti.