

ALMOND CRANBERRY CITRUS BISCOTTI
WITH WHITE CHOCOLATE

Ingredients

90 mL	butter
185 mL	sugar
2	large eggs
5 mL	vanilla extract (add 2 ml of anise, almond, mocha, coconut, hazelnut)
500 mL	flour
5 mL	baking powder
2 mL	salt
1	grated orange, zested (or ½ lemon and ½ orange)
60 mL	roasted hazelnuts, chopped (or almonds or pistachios)
80 mL	dried cranberries, chopped (or any other dried fruit or coconut)
3 oz	white baking chocolate, chopped
5 mL	Crisco

Method:

1. Preheat oven to 350 F.
2. In a **medium bowl** cream the butter. Add the citrus rinds and sugar and cream again. Add the eggs and vanilla extract and cream again.
3. Chop the nuts and cranberries on your cutting board using your chef knife.
- 3 In a **small bowl** combine the flour, baking powder and salt. Stir half of the flour mixture into the creamed mixture using a wooden spoon. Then stir in the other half. Once combined stir in the cranberry/nut mixture till it all holds together in a ball.
4. Divide the dough into two equal size pieces and using your hands shape each one into a log about 9" inches long. Place the logs side by side length wise onto an ungreased cookie sheet and flatten it down till it is about ½ inch thick. Bake for 20 mins or till golden brown on top. Remove from the oven and cool for 10 mins. Use a large chef knife to slice into 1 inch slices.
5. Return cookie slices to the baking sheet cut side up and bake for another 5-7 min till lightly golden on one side. Flip them over and cook for 5-7 mins on the other side. Cool on a rack then dip the tops in melted white chocolate and cool to set the chocolate.
6. **Melt chocolate and Crisco in the top of a Bain Marie(double boiler) to use for dipping the cookies. Or use 20 sec increments to melt in the microwave.**