

CRANBERRY ALMOND ORANGE BISCOTTI
WITH WHITE CHOCOLATE

Ingredients

60 mL	butter
90 mL	sugar
1 ½	eggs, beaten (1 whole egg + 25 ml of beaten egg)
1 mL	vanilla extract + 2 mL almond extract (or other flavor)
375 mL	flour
7 mL	baking powder
1 mL	salt
15 mL	grated orange rind (can use lemon or lime)
125 mL	whole roasted almonds, coarsely chopped (or any other nut)
60 mL	dried cranberries, chopped (optional, or other dried fruit)

Method:

1. Preheat oven to 350 F.
2. Cream the butter. Add the sugar and cream again. Add the eggs, orange rind, vanilla and almond extracts and cream again.
3. Combine the flour, baking powder and salt into a small bowl. Add the chopped almonds, dried cranberries and anise is desired. Stir half of the flour mixture into the creamed mixture using a wooden spoon. Then stir in the other half. If sticky add a little more flour.
4. Divide the dough into two equal size balls and using your hands shape each one into a log about 10" inches long. Place the log onto an ungreased cookie sheet and flatten it down till it is about ½ inch thick. Bake for 15 min. Remove from the oven and cool for 3 minutes.
5. Cut each log into 1"inch thick diagonal slices and place them cut side down on the cookie sheet. Return it to the oven and bake for another 15 min till lightly golden. Cool on a rack then dip the tops in melted white chocolate and cool to set the chocolate.