

ALMOND CRANBERRY CITRUS BISCOTTI
WITH WHITE CHOCOLATE

Ingredients

90 mL	butter
125 mL	sugar
1 ½	eggs, beaten (1 whole egg + 25 ml of beaten egg)
5 mL	vanilla extract (or 2mL vanilla and 2mL other flavor)
415 mL	flour
7 mL	baking powder
2 mL	salt
15 mL	grated orange, lemon or lime rind all mixed together
60 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, citrus rind, vanilla extract and cream again.**
- 3. Combine the flour, baking powder and salt into a small bowl. Add the chopped almonds and dried cranberries. 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 2 mins. Use chef knife to slice into 1 inch slices.**
- 5. Return cookie slices to the oven and bake for another 7 min till lightly golden on one side. Flip them over and cook for 7 mins on the other side. Cool on a rack then dip the tops in melted white chocolate and cool to set the chocolate.**

Melt chocolate in the top of a Bain Marie to use for dipping or drizzling on top of cookies.