

Cranberry Almond Biscotti

Modified to make it darker. For a richer almond flavor, use almond extract instead of vanilla. Makes 30 cookies (15 servings).

Printed from **Allrecipes**, Submitted by Kathy

2 1/4 cups all-purpose flour	2 eggs
1 cup of white sugar	1 tablespoon vanilla extract
1 teaspoon baking powder	3/4 cup sliced almonds
2 egg whites	1 cup of cranberries

Directions

- 1** PREHEAT OVEN TO 325° F (170° C)
- 2** COMBINE DRY INGREDIENTS IN A MEDIUM SIZED MIXING BOWL. WHISK TOGETHER EGGS, EGG WHITES, AND VANILLA (OR ALMOND) EXTRACT IN A SEPARATE MIXING BOWL.
- 3** ADD EGG MIXTURE TO DRY INGREDIENTS, MIXING JUST UNTIL MOIST, USING AN ELECTRIC MIXER ON MEDIUM SPEED (OR A WOODEN SPOON). ADD DRIED CRANBERRIES AND ALMONDS. MIX THOROUGHLY.
- 4** ON FLOURED SURFACE, DIVIDE BATTER IN HALF AND PAT EACH HALF INTO A LOG APPROXIMATELY 14 INCHES LONG AND 1 1/2 INCHES THICK. PLACE ON A COOKIE SHEET AND BAKE 30 MINUTES OR UNTIL FIRM. COOL ON A WIRE RACK.
- 5** REDUCE OVEN TEMPERATURE TO 300° F (150° C). CUT THE BISCOTTI INTO 1/2 INCH SLICES (ANGLE CUT). PLACE CUT BISCOTTI ON A COOKIES SHEET AND BAKE FOR AN ADDITIONAL 20 MINUTES. LET COOL AND STORE IN A LOOSELY COVERED CONTAINER.