



Cranberry & Pistachio Biscotti

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup dries cranberries
- 1/2 cup boiling water
- 1/2 cup pistachio nuts, unsalted and shelled.
- 3 cups plain flour
- 2tsp baking powder
- 1/4tsp salt
- 4tbs unsalted butter, softened
- 1 cup sugar
- 2tsp vanilla extract
- 3 eggs + 1 egg for egg wash

Extras :

- Flour to dusting and sugar for sprinkling (optional)

Instructions

This recipe is taken from Martha Stewart Baking Handbook :)

1. Pour the boiling water over the dried cranberry, and let soak for 15minutes.
Drain and set aside.
2. Pre-heat oven to 190 C
3. Roughly chop the pistachio nuts (if they are quite small, leave them as is, don't bother chopping them)
4. Sift the flour, baking powder and sugar, set aside.
5. Cream butter and sugar until light and fluffy.
6. Add in egg one by one, mix well after each addition.

-
7. Add in the vanilla extract, mix well.
 8. On low speed, gradually add in the flour mixture, and mix until just combined.
 9. Mix in the cranberries and pistachio.
 10. On a floured surface, dump the dough and divide into 2. It is messy as the dough is quite wet and sticky. Just use as much flour as required to make the dough workable (I use quite a lot).
 11. Shape into a log and place on a lined baking tray, lightly press the top to flatten the surface .
 12. Do the same with the other log. Make sure you leave enough space in between the logs as they will rise during baking.
 13. Before popping them into the pre-heated oven, brush the top lightly with egg wash (optional : sprinkle the top generously with sugar)
 14. Bake for about 25 minutes, they should turn slightly golden.
 15. Remove from the oven, allow to cool slightly.
 16. Meanwhile, turn the oven temperature down to 150 C.
 17. While still warm, using a serrated knife, slice the logs as thin or thick as you desire. I try to cut mine as thin as possible, which is not easy I must say, so I ended up with chunky biscotti :P
 18. Place the sliced pieces on a baking tray, and pop it back into the oven again for about 15-20minutes. Keep an eye on it, when they are golden and dry, take them out.
 19. Let cool completely on a rack before storing them in airtight container.