Tropical Biscotti

NIBBLEDISH CONTRIBUTOR

Ingredients

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(A)
1/2 cup canola oil
3 large eggs
1 cup granulated sugar
2 tsp. lemon essence
1 orange rind or 2 tangerine rinds

(B)
3 1/2 cup all purpose flour
1 Tbsp. baking powder
1/2 tsp. salt
1/2 cup dried cranberries or raisins
1 cup sweeten coconut flakes

Instructions

1. Preheat oven to 375'F. Line cookie sheet with parchment paper.

2. In a medium bowl, beat together (A) until well blended. Add in (B) and stir to form a dough. Divide dough in half and roll each roll into the length of the cookie sheet. Then move each roll to the cookie sheet and press down to 1/2 inch thickness.

3. Bake for 25 mins or til golden brown. Remove to cool on wire rack. When it's cool enough to handle, slice each one crosswise into 1/2 inch slices with a serrated knife. Place the slices cut side up back to the cookie sheet and bake each side for a further 6

mins. Remove to cool on wire rack.
Store in an air-tight container.