



## Cranberry-Almond Biscotti

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



70 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 cup cranberries dried
- 3 large eggs lightly beaten
- 3 cups flour for dusting all-purpose plus more
- 0.3 teaspoon salt
- 1 cup sugar plus more for sprinkling
- 4 tablespoons butter unsalted room temperature
- 2.5 ounces pistachios unsalted coarsely chopped

- 2 teaspoons vanilla extract pure
- 0.5 cup water boiling

## Equipment

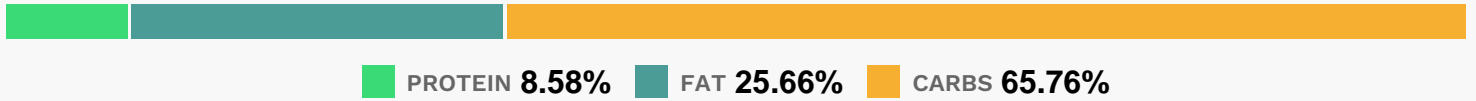
- bowl
- frying pan
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- cutting board
- serrated knife

## Directions

- Preheat oven to 375°F. Line a large baking sheet with parchment paper; set aside.
- Place cranberries in a small bowl; add boiling water.
- Let stand until plump, about 15 minutes.
- Drain, and set aside. Sift together flour, baking powder, and salt into a medium bowl; set aside.
- In the bowl of an electric mixer fitted with the paddle attachment, beat butter and sugar on medium speed until light and fluffy, about 2 minutes.
- Add 3 eggs, one at a time, beating to incorporate after each addition and scraping down sides of bowl as needed. Beat in vanilla.
- Add flour mixture, and mix on low speed until combined.
- Mix in cranberries and pistachios.
- Turn out dough onto a lightly floured surface; divide in half. Shape each piece into a 16-by-2-inch log, and transfer to prepared baking sheet, about 3 inches apart. With the palm of your hand, flatten logs slightly.
- Brush beaten egg over surface of the dough logs, and sprinkle generously with sugar.
- Bake, rotating sheet halfway through, until logs are slightly firm to touch, about 25 minutes.

- Transfer logs on parchment paper to a wire rack to cool slightly, about 20 minutes. Reduce oven temperature to 300 degrees.
- Place logs on a cutting board. Using a serrated knife, cut logs crosswise on the diagonal into 1/2-inch-thick slices.
- Place a wire rack on a large rimmed baking sheet. Arrange slices, cut sides down, on rack.
- Bake until firm to touch, about 30 minutes.
- Remove pan from oven; let biscotti cool completely on rack. Biscotti can be kept in an airtight container at room temperature for up to 1 week.

## Nutrition Facts



### Properties

Glycemic Index:4.94, Glycemic Load:7.26, Inflammation Score:-1, Nutrition Score:1.8530434575742%

### Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

### Nutrients (% of daily need)

Calories: 70.22kcal (3.51%), Fat: 2.02g (3.11%), Saturated Fat: 0.79g (4.96%), Carbohydrates: 11.67g (3.89%), Net Carbohydrates: 11.24g (4.09%), Sugar: 5.24g (5.83%), Cholesterol: 14.13mg (4.71%), Sodium: 34.83mg (1.51%), Alcohol: 0.06g (100%), Alcohol %: 0.33% (100%), Protein: 1.52g (3.05%), Selenium: 3.8µg (5.43%), Vitamin B1: 0.07mg (4.87%), Folate: 16.55µg (4.14%), Manganese: 0.08mg (3.83%), Vitamin B2: 0.06mg (3.41%), Iron: 0.5mg (2.79%), Phosphorus: 25.59mg (2.56%), Vitamin B3: 0.49mg (2.46%), Fiber: 0.43g (1.72%), Copper: 0.03mg (1.72%), Calcium: 14.83mg (1.48%), Vitamin B6: 0.03mg (1.29%)