



Cranberry and Pistachio Biscotti

READY IN



175 min.

SERVINGS



24

CALORIES



132 kcal

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup cranberries dried
- ☐ 2 large eggs at room temperature
- ☐ 2 cups flour all-purpose as needed plus more
- ☐ 0.8 cup granulated sugar
- ☐ 2 teaspoons orange zest finely grated (from 2 medium oranges)
- ☐ 0.8 cup roasted salted shelled
- ☐ 0.3 teaspoon salt fine
- ☐ 4 tablespoons butter unsalted at room temperature ()
- ☐ 1 teaspoon vanilla extract

- ☐ 4 ounces chocolate white coarsely chopped (not chips)

Equipment

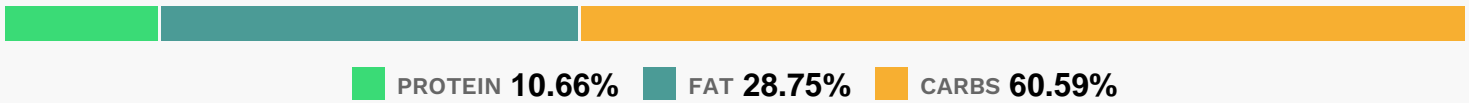
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ stand mixer
- ☐ ziploc bags
- ☐ microwave
- ☐ spatula
- ☐ cutting board
- ☐ serrated knife

Directions

- ☐ Heat the oven to 350°F and arrange a rack in the middle. Line a baking sheet with parchment paper; set aside.
- ☐ Whisk the measured flour, baking powder, and salt in a medium bowl to break up any lumps and aerate; set aside.
- ☐ Place the sugar and butter in the bowl of a stand mixer fitted with a paddle attachment and beat on medium speed until fluffy and light in color, about 3 minutes. Stop the mixer and scrape down the beater and the sides of the bowl with a rubber spatula.
- ☐ Add the eggs, zest, and vanilla and mix until combined, about 1 minute. Stop the mixer and scrape down the beater and the sides of the bowl with the rubber spatula. Turn the mixer to low and slowly add the reserved flour mixture, mixing until just combined.

- ☐ Add the cranberries and pistachios and mix until evenly combined. Turn the dough out onto a lightly floured work surface and divide it into 2 equal portions. Using your hands and flouring them as needed, shape each portion into a 10-by-1-1/2-inch rectangle.
- ☐ Transfer the rectangles onto the prepared baking sheet.
- ☐ Bake until light golden brown, about 30 minutes.
- ☐ Remove the pan to a wire rack and let cool for 15 minutes. Meanwhile, reduce the oven temperature to 300°F.
- ☐ Remove the rectangles to a cutting board (reserve the baking sheet and parchment). Using a serrated knife, cut each rectangle crosswise on a slight diagonal into 1/2-inch-thick pieces that are about 4 inches long. Discard the end pieces.
- ☐ Place the remaining pieces flat on the reserved baking sheet, spacing them at least 1/4 inch apart.
- ☐ Bake for 15 minutes. Flip the biscotti and bake until the tops are dry to the touch and light golden brown, about 15 minutes more.
- ☐ Place the baking sheet on the wire rack and let the biscotti cool completely on the sheet, at least 30 minutes. Melt the chocolate, if using, in a small saucepan over low heat. (Alternatively, melt the chocolate in the microwave, stirring every 30 seconds to avoid burning.)
- ☐ Transfer it to a small resealable plastic bag, cut about 1/16 inch off one bottom corner, and drizzle the chocolate over the biscotti in a zigzag pattern.
- ☐ Let the biscotti sit until the chocolate has set, about 30 minutes. The cookies can be stored in an airtight container at room temperature for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:12.8, Glycemic Load:12.11, Inflammation Score:-1, Nutrition Score:3.1156521750533%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg

Nutrients (% of daily need)

Calories: 132.29kcal (6.61%), Fat: 4.27g (6.57%), Saturated Fat: 2.36g (14.73%), Carbohydrates: 20.25g (6.75%), Net Carbohydrates: 19.74g (7.18%), Sugar: 11.84g (13.16%), Cholesterol: 26.17mg (8.72%), Sodium: 56.42mg (2.45%), Alcohol: 0.06g (100%), Alcohol %: 0.18% (100%), Protein: 3.56g (7.13%), Selenium: 7.16µg (10.22%), Vitamin B1: 0.12mg (8%), Vitamin B2: 0.1mg (5.94%), Vitamin B3: 1.1mg (5.51%), Folate: 21.47µg (5.37%), Phosphorus: 49.01mg (4.9%), Manganese: 0.08mg (4.2%), Vitamin B6: 0.07mg (3.6%), Iron: 0.65mg (3.59%), Calcium: 24.73mg (2.47%), Vitamin B5: 0.2mg (2.05%), Fiber: 0.51g (2.04%), Zinc: 0.3mg (2.01%), Potassium: 61.24mg (1.75%), Vitamin B12: 0.11µg (1.75%), Vitamin A: 82.93IU (1.66%), Vitamin E: 0.24mg (1.59%), Copper: 0.03mg (1.43%), Magnesium: 5.58mg (1.4%)