



Pistachio and Dried-Cherry Biscotti



Vegetarian



Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup cherries dried
- ☐ 2 large eggs
- ☐ 0.5 teaspoon kosher salt
- ☐ 2 teaspoons lemon zest
- ☐ 0.5 cup oats

- ☐ 1 tablespoon orange zest
- ☐ 1 cup sugar
- ☐ 2 cups flour all-purpose
- ☐ 1 cup pistachios unsalted shelled
- ☐ 1.5 teaspoons vanilla extract
- ☐ 3 tablespoons vegetable oil

Equipment

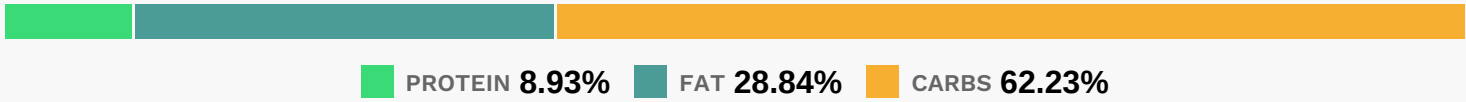
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ serrated knife

Directions

- ☐ Preheat oven to 350°F. Line a large rimmed baking sheet with parchment paper.
- ☐ Combine first 6 ingredients in the bowl of a stand mixer fitted with a paddle. Blend on low speed for 30 seconds. Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients.
- ☐ Add egg mixture to flour mixture; beat until combined. Fold in cherries and pistachios.
- ☐ Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16"-long log.
- ☐ Brush off excess flour; transfer logs to prepared sheet, spaced 5" apart. Flatten each log into a 2"-wide strip.
- ☐ Bake, rotating sheet halfway through, until browned and set, about 30 minutes.
- ☐ Transfer to a rack; let cool for 15 minutes. Reduce oven to 250°F and arrange 1 rack in top third of oven and 1 rack in bottom third.
- ☐ Line a second baking sheet with parchment paper.

- ☐
- Transfer biscotti to a work surface.Using a serrated knife, cut each stripdiagonally into 1/3"-thick slices. Arrangeslices, cut side down, on baking sheets.
- ☐
- Bake biscotti, rotating baking sheetshalfway through, until crisp, about 40minutes.
- ☐
- Transfer baking sheets to racks;let cool. DO AHEAD: Can be made 3 daysahead. Store in an airtight container atroom temperature.

Nutrition Facts



Properties

Glycemic Index:5.77, Glycemic Load:6, Inflammation Score:-1, Nutrition Score:1.9469565062419%

Nutrients (% of daily need)

Calories: 72.07kcal (3.6%), Fat: 2.34g (3.6%), Saturated Fat: 0.36g (2.23%), Carbohydrates: 11.37g (3.79%), Net Carbohydrates: 10.62g (3.86%), Sugar: 5.72g (6.35%), Cholesterol: 7.75mg (2.58%), Sodium: 48.19mg (2.1%), Alcohol: 0.06g (100%), Alcohol %: 0.39% (100%), Protein: 1.63g (3.26%), Manganese: 0.1mg (4.96%), Vitamin B1: 0.06mg (4.24%), Selenium: 2.93µg (4.19%), Folate: 12.14µg (3.03%), Fiber: 0.75g (3%), Phosphorus: 27.1mg (2.71%), Iron: 0.47mg (2.62%), Vitamin B2: 0.04mg (2.57%), Copper: 0.05mg (2.3%), Vitamin A: 108.1IU (2.16%), Vitamin K: 1.94µg (1.85%), Vitamin B6: 0.04mg (1.79%), Vitamin B3: 0.36mg (1.78%), Magnesium: 5.44mg (1.36%), Calcium: 12.69mg (1.27%), Potassium: 38.14mg (1.09%), Zinc: 0.16mg (1.03%), Vitamin E: 0.15mg (1.03%)