

# Cranberry Pistachio Biscotti

## *Ingredients*

Unsalted Butter	1/2 cup
Sugar	2 cup
Egg	6
Vanilla Extract	2 Tbsp
All Purpose Flour	6 cups
Baking Powder	4 tsp
Salt	1/2 tsp
Pistachio (coarsely chopped)	1 cup
Dried Cranberries	1 cup
Extra egg and coarse sugar	

1. Soak dried cranberries with boiling water until plump, then drain out water.
2. Mix together the dry ingredients – flour, baking powder, and salt
3. Cream butter and sugar. Add eggs and vanilla extract.
4. Add mixed dry ingredients and mix till incorporated.
5. Add pistachio and dried cranberries.
6. Shape the dough into a 5" wide log on a baking sheet. Brush the top with egg and sprinkle with coarse sugar.
7. Bake at 350°F for about 20-25 minutes. Take out and transfer to a cutting board. Slice to 1" wide biscotti while the dough is still warm. Yield about 30 biscotti.
8. Lay flat on the baking sheet and bake the biscotti for 2<sup>nd</sup> time to dry out the biscuit. Bake at 300°F for about 20 minutes, or firm to touch.

## 紅莓開心果意大利餅

### 材料

無鹽牛油	1/2 杯
砂糖	2 杯
蛋	6 隻
雲喱拿精	2 湯匙
麵粉	6 杯
發粉	4 茶匙
鹽	1/2 茶匙
開心果 (切粗粒)	1 杯
紅莓乾	1 杯
另需蛋及粗糖	

1. 先用熱開水浸泡紅莓乾約 20 分鐘，把水倒掉，紅莓乾備用。
2. 將乾性材料混合—麵粉，發粉，鹽。備用。
3. 牛油及糖打滑。加入蛋及雲喱拿精。
4. 加入乾性材料攪拌至混合。再加入開心果及紅莓乾。
5. 將麵團放烤盤上，塑造成 5 吋闊長條。掃蛋漿及撒粗糖於上。
6. 放入焗爐，以 350 度焗約 20—25 分鐘。
7. 取出，放餅乾於砧板上。趁熱將餅乾切成 1 吋闊條狀。約可切出 30 條。
8. 放平於烤盤上，以 300 度再烤餅乾至乾透，約 20 分鐘。