



Cranberry White Chocolate Biscotti

Recipe adapted from Taste At Home

- ½ cup butter, softened
- 1 cup sugar
- 4 eggs
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1 TBSP baking powder
- ¾ cup dried Cranberries
- ¾ cup vanilla or White chocolate chips

Directions

Preheat oven to 350 ° F.

Cream the Butter and sugar together in mixer on medium speed until light and fluffy.

Add eggs, one at a time, beating well after each addition. Beat in vanilla.

Combine flour and baking powder; gradually add to creamed mixture and mix well.

Stir in cranberries and vanilla chips. Divide dough into three portions.

On ungreased baking sheets (I line with parchment paper) , shape each portion in to a 10 in x 2 in log. You will need to flour your hands to shape the dough.

Bake at 350 ° for 20 minutes, or until lightly browned. Cool for 5 minutes.

Transfer to a cutting board; cut diagonally with a serrated knife into 1 in. slices. Place cut side down on an ungreased cookie sheet.

Bake 15-20 minutes or until golden brown. Remove to wire racks to cool.

Store the biscotti in an airtight container.

Make about 2 dozen depending on size.