

From our kitchen to yours

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Makes 36 cookies or less, depending on logs/slices...

9. Bake 40 minutes, checking periodically to make sure they don't burn. Cool on racks.
8. Cut logs into 1/2-inch thick slices. Place on cookie sheet, cut side down.
7. Bake 45 minutes.
6. Divide dough in half. Form into 2 (1 1/2" wide, wider for longer biscotti) logs on the cookie sheet. With wet hands, flatten logs slightly.
5. Stir in nuts and cherries. Knead gently on floured surface about 2 minutes.
4. Stir in flour.

Desserts/Pine Nut And Cherry Biscotti

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...Jen's used this recipe & had good success with the hazelnut option..

A. 3 large eggs
1/2 tsp vanilla extract

B. 1 tsp soda
1/2 tsp baking powder
3/4 cup sugar
2 - 2 1/2 cups unbleached flour

1 cup whole pine nuts or almonds
1/2 cup pitted, dried cherries, chopped (optional)
(or use 1 c. whole/parts hazelnuts & no cherries)

1. Preheat oven to 300 degrees.
2. Line cookie sheet with parchment or wax paper. Spray with cooking oil.
3. In a large bowl, beat (A) until frothy.
4. Combine (B) soda, baking powder, sugar and 2 cups flour in another bowl. Stir flour mixture into eggs until dough forms, add more flour if necessary (may need even 1/2 cup more flour).

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