

*From the kitchen of David and Jennifer Deaven*

\$id: pine\_nut\_and\_cherry\_biscotti, v 1.5 2018/12/02 18:48:55 deaven Exp \$

- Servings: 36  
don't burn. Cool on racks.
9. Bake 40 minutes, checking periodically to make sure they sheet, cut side down.
  8. Cut logs into 1/2-inch thick slices. Place on cookie
  7. Bake 45 minutes.  
wet hands, flatten logs slightly.
  6. Divide dough in half. Form into 2 (1 1/2" wide, wider for longer biscotti) logs on the cookie sheet. With

## Desserts/Pine Nut And Cherry Biscotti

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

- A: 3 eggs  
1/2t vanilla extract
- B: 1t baking soda  
1/2t baking powder  
3/4C sugar  
2C flour, plus up to 1/2C more
- C: 1C nuts, pine nuts, hazelnuts or almond  
1/2C cherries, pitted, dried, and chopped (optional)
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) in another bowl. Stir flour mixture into eggs until dough forms, add more flour if necessary (may need even 1/2 cup more flour).
  5. Stir in (C). Knead gently on floured surface about 2

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