

Cranberry Pecan Biscotti

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 50 m

Serves:  12

Contains:   

Preference: Parve

I always double this recipe. 'Nuff said.

Difficulty: Easy

Occasion: Shabbat, Purim,
Shavuot, Tu-Bishvat

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (9)

Main ingredients

- 1 and 3/4 cups flour (white or whole wheat cake flour)
- 1/2 teaspoon salt
- 1/2 teaspoon **Haddar Baking Powder**
- scant 1/2 cup oil

- 1 teaspoon Gefen Vanilla Extract
 - 1 cup sugar
 - 4 eggs
 - 2 cups chopped pecans
 - 1 cup Gefen Sweetened Dried Cranberries
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Start Cooking

Make the Biscotti

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a bowl fitted with dough hook, mix all the ingredients until combined. Divide into two small, unlined loaf pans. Bake for 45 minutes.
3. Wet a paper towel or kitchen towel. Wring it out and cover the pans with it. Allow the cakes to cool this way for 40 minutes. Wrap each loaf in foil and freeze overnight (or until you need).
4. Defrost for 10 minutes and slice very thinly. Lay on a lined cookie sheet and bake at 350 degrees Fahrenheit (180 degrees Celsius) for 10 minutes on each side. Watch to make sure they don't burn.

Tip:

A very sharp knife will make this biscotti much easier to slice thinly.