



Cranberry Pistachio Biscotti

These are so yummy. And if you make them in December, the red cranberries and green pistachios look festive!

¼ cup olive oil	Mix until well blended
¾ cup white sugar	
2 tsp vanilla extract	add to above
½ tsp almond extract	
2 large eggs	beat into above
1 ¾ cups all purpose flour	
¼ tsp salt	gradually stir
1 tsp baking powder	into above
1 tsp aniseed	
½ cup dried cranberries	stir in gently
1 ½ cups chopped pistachios	

This mixture is very wet and sticky. Keep a bowl of cold water nearby to wet your hand. The dough will stick less to wet hands. Wet hands are also better at forming and smoothing the logs.

On a parchment lined cookie sheet, form the dough into two logs for small biscotti or one log for larger biscotti.

Bake at 300° F for 35 minutes, rotating the pan after 20 minutes

After removing from oven, reduce temperature to 275° F

Let cool for exactly 10 minutes. Transfer log(s) to cutting board and slice into biscotti pieces. Return to baking tray.

Bake at 275° F for 5 minutes. Turn each biscotti over and bake 5 more minutes.

Let cool and drizzle with melted chocolate.

Store at room temperature.