

Dried Cherry Biscotti

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Biscotti are twice-baked Italian cookies, and they are delicious when made with fruits and nuts. Enjoy our version with cherries and almonds.

Ingredients:

2 ½ cups all-purpose flour
1 cup sugar
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
3 medium eggs
1 teaspoon vanilla extract
1 cup ground almonds
2/3 cup dried cherries, chopped

Directions:

- 1) Preheat oven to 350°F.
- 2) Combine flour, sugar, baking soda, baking powder, and salt in a medium bowl; mix well. Add eggs and vanilla; beat until a dough is formed. Stir in almonds and cherries.
- 3) Turn the dough out onto a lightly floured surface; knead several times.
- 4) Using a greased cookie sheet as a surface, divide the dough in half; form into two flat logs about 9 inches long and 3 inches wide.
- 5) Bake 25 minutes, until lightly browned. Cool 10 minutes on a wire rack. Reduce oven temperature to 325°F.
- 6) Cut cooled logs on the diagonal into ½-inch pieces. Return to cookie sheet; bake 5 minutes. Turn pieces over; bake an additional 5 minutes. Cool completely on a wire rack. Store in airtight containers.