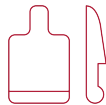




Almond, White Chocolate and Cranberry Biscotti



DIFFICULTY: EASY



PREPARATION TIME: 40
MINUTES



COOKING TIME: 50 MINUTES

Ingredients

1 cup caster sugar
3 eggs
2½ cups plain flour, sifted
1½ tsp baking powder
1/2 tsp cinnamon
120g white chocolate, coarsely chopped
3/4 cup natural almonds, coarsely chopped
1/2 cup dried cranberries

Method

Preheat the oven CircoTherm® 160 C.

Combine in a bowl the sugar and eggs then beat with an electric mixer until thick. Gently fold through sifted flour, baking powder and cinnamon then fold through the chocolate, nuts and fruit until combined. Knead the mixture on a lightly floured surface until smooth then divide the mixture into 2.

Shape the mixture into 2 logs, each 28cm x 6cm and place onto a lined baking tray. Bake for 25-30 minutes or until lightly browned. Allow to cool.

Reduce the oven to 130°C.

Place the cooled logs onto a board and use a serrated knife to diagonally slice each log into 1 cm slices. Place the slices cut side up onto 2 lined trays. Return to the oven and bake the biscotti a further 10 minutes each side. Cool on the trays, then store in an airtight container.

Notes
