

## *Pistachio-Cranberry Biscotti*

Prep Time: 20mins. ❖ Inactive Prep: 2hrs. ❖ Cook Time: 60mins. ❖ Serves: 18-20 pieces

### Ingredients:

- ❖ 1 whole egg
- ❖ 1 egg white
- ❖ ½ C. coconut oil
- ❖ ¾ C. sugar, +1 tsp. for dusting
- ❖ ½ tsp. salt
- ❖ ½ tsp. cardamom
- ❖ 1 tsp. vanilla extract
- ❖ 1 C. pistachios, hulled, coarsely chopped
- ❖ ½ C. dried cranberries or cherries, minced
- ❖ 1-½ C. all-purpose flour
- ❖ 1-½ tsp. baking powder

### Directions:

Preheat oven to 325° F.

Whisk together whole egg, egg white and coconut oil. Then stir in sugar, salt, cardamom, vanilla, chopped pistachios, and cranberries. Mix well to combine.

Add in flour and baking powder. Mix until well blended. Cover and chill for at least 2 hours.

Divide biscotti dough half and roll into logs to fit onto parchment-lined cookie sheet.

Bake in preheated oven for 30 mins. Logs will flatten a bit. Let cool for 15 minutes or so. Then, cut each log into ½" thick strips. Arrange on cookie sheet on side. Bake for 15 min. then flip strips to other side. Bake for 15 mins. more until golden brown.

Let cool 15mins. or so to firm up. Serve with a hot mug of Beazley House Blend coffee. – ENJOY!!



**\*Cook's Note:** When working the dough, wet your hands with cold water or olive oil to keep it from sticking to them.