

Holiday Jeweled Biscotti with Fruit and Nuts

Ingredients:

- 1/2 cup slivered almonds
- 1/2 cup pistachios
- 1 8 oz. candied fruit
- 1/2 cup butter
- 1 cup sugar
- 2 tbsp corn syrup
- 2 tsp. vanilla extract
- 4 eggs
- 3 1/4 cup AP flour
- 2 1/4 tsp. baking powder
- 1/4 tsp. salt

Directions:

MIXING THE BISCOTTI DOUGH:

Preheat the oven to 350° F, and prepare two baking sheets with parchment paper

Chop the slivered almonds on a cutting board or a food chopper to make smaller pieces. Next, chop the pistachios and place both nuts in a medium-sized bowl.

Add the chopped fruit to the nut and mix to combine, and set aside.

In a large mixing bowl,, or a stand mixing bowl add the butter and sugar and beat on high until the mixture is light and fluffy

Add three eggs one at a time, beating well between each, for the fourth egg, just beat in the egg white. then mix in the vanilla and the corn syrup.

In a bowl mix together the flour, baking powder, and salt. Add these flour mixture in one cup measurements, beating on medium speed to combine. At this point, the dough will be stiff. If using a hand-held mixer you may have to stir in some of the flour by hand.

Stir in all the fruit and nut mixture with a wooden spoon. You can hold out 1/4 cup to press into the top of the dough.

SHAPING AND BAKING THE BISCOTTI:

Divide the dough into thirds. This is about 1 1/2 cup or 14 ounces each., or just eye-ball each. On a lightly floured surface place the dough thirds and form into a log that is 10" x 2" x 3/4". Place each dough log on the baking sheet with space between each log.

If you kept out the 1/4 cup of fruit and nuts sprinkle them on top of each log and press them into the dough. This is optional but adds nice color to the top of the biscotti.

Bake at 350° F for 25 - 30 minutes until the dough is firm.



Remove the baking sheet from the oven and let the logs cool for at least 190 minutes. The dough is still soft at this point. When the logs are cool enough to touch, move them to a cutting board, and using a serrated knife cut each log into 1/2" - 3/4" diagonal slices.

Using two parchment-lined baking sheets, place the cookie slices on the pans. You can place them pretty close since they will not spread. You can bake the cookies at the same time, putting the pans on the bottom oven rack.

Return the cookies to the oven and bake for 7 minutes, then remove the baking pans and switch the pans to the other rack so the biscotti bake evenly. Bake for 8 minutes.¹

Remove cookies from the oven and place on a cooling rack. The cookies will get crispier as they cool.

Store the cookies in an airtight container for up to two weeks.