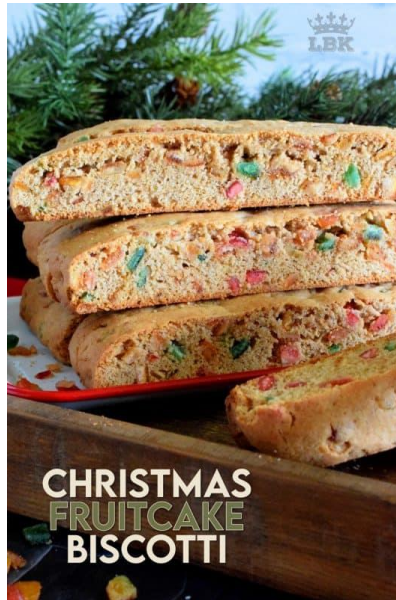


Christmas Fruitcake Biscotti

Ingredients:

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1/4 cup brown sugar, firmly packed
- 2 large eggs
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/2 teaspoon salt
- 2 cups mixed candied fruit



Directions:

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.

Using a hand-held mixer, beat together the butter, sugar, and brown sugar until light and fluffy. Add the eggs and beat to incorporate. Add the flour, baking powder, cinnamon, nutmeg, cloves, ginger, and salt; beat to incorporate.

Switch to a wooden spoon and stir in the mixed candied fruit.

Turn dough out onto prepared baking sheet and form into a log. (Dust your hands with flour; dough is a bit sticky!)

Form log into a rectangle shape that is roughly 5" wide and 14" long.

Bake for 30 minutes. Remove from oven and place baking sheet on a wire cooling rack so that air can circulate around the baking sheet. Allow to cool for 5 minutes.

Reduce heat to 300°F. Use a fine serrated knife to slice the loaf into 3/4" slices.

Place the slices standing up, meaning that both cut sides are exposed, on the baking sheet. Bake for 15 minutes.

Remove the biscotti from the baking sheet and transfer to a wire cooling rack to cool completely.

Package biscotti for gift-giving or pile into a food-safe container. Leave at room temperature, or freeze until needed for up to 3 months.

