

White Chocolate Pistachio and Cranberry Biscotti

Servings: 30 biscotti

Source: Adapted from Taste of Home

This will be your most-requested biscotti recipe! With the delicious add-ins of cranberries, white chocolate, and pistachios it is a crowd pleaser. This biscotti recipe keeps and freezes well.

INGREDIENTS

3/4 cup sugar
1/2 cup canola oil
2 large eggs, room temperature
1 teaspoon vanilla extract
1 ¾ – 2 cups all-purpose flour
1 ½ teaspoons baking powder
1/2 teaspoon salt
3/4 cup white baking chips (or 4 oz white chocolate bar, chopped)
3/4 cup dried cranberries
3/4 cup pistachios, chopped

DIRECTIONS

1. Preheat oven to 325°F.
2. In a small bowl, beat sugar and oil until blended.
3. Add in eggs and vanilla and beat to mix.
4. In a large bowl, combine the flour, baking powder and salt. Gradually add to sugar mixture and mix well.
5. Stir in chips, cranberries, and chopped pistachios.
6. Divide dough in half.
7. On a parchment-lined baking sheet, with lightly floured hands, shape each portion of dough into a 10 x 1 ½ -inch rectangle.
8. Bake 30-35 minutes or until lightly browned.
9. Place pans on wire racks to cool. When cooled enough to handle, transfer rectangles to a cutting board. Cut diagonally with a serrated knife into ½-inch slices.
10. Place slices cut side down on baking sheets. Bake 6-10 minutes on each side or until golden brown.
11. Remove to wire racks to cool completely. Store in an airtight container.

Nutrients Per Serving:

130 Calories | 6g Fat (1.5g Saturated) | 18g Carbohydrates | 5g Added Sugar | 2g Protein | 85mg Sodium | 1g Fiber