



## FIXATE RECIPES

### CRANBERRY ORANGE BISCOTTI

Serves: 11 (1 cookie each)

VG

Total Time: 55 min.

Prep Time: 13 min.

Cooking Time: 42 min.

⅓ cup	raw sugar	1 tsp.	pure vanilla extract
¼ cup	dried cranberries	1 cup	whole wheat flour
2 Tbsp. + 1 tsp.	olive oil	1 tsp.	baking powder
1	large egg	1 pinch	sea salt (or Himalayan salt)
1 tsp.	finely grated orange peel (orange zest)		

**SPECIAL EQUIPMENT:** Parchment paper • Cooling rack

1. Preheat oven to 375° F.
2. Line a large baking sheet with parchment paper; set aside.
3. Add sugar, cranberries, oil, egg, orange zest, and extract to a medium mixing bowl; whisk to combine. Set aside.
4. Add flour, baking powder, and salt to a large mixing bowl; stir to combine. Add dry mixture to wet mixture; stir to combine.
5. Turn mixture out onto prepared sheet; use clean fingertips to press out mixture into a rectangular shape, 11 x 3½-inches (measurement is important for proper portions).
6. Bake for 25 to 30 minutes, or until golden brown. Transfer to cooling rack, until cool enough to handle. Slice widthwise into 11 cookies, 1-inch wide each.
7. Place cookies, sliced side up on prepared sheet; bake for an additional 4 to 6 minutes, or until tops are browned. Flip so that the other cut side is up; bake for an additional 4 to 6 minutes. Enjoy!

#### Nutritional Information (per serving):

Calories:	100	Cholesterol:	20 mg	Fiber:	1 g
Total Fat:	3.5 g	Sodium:	28 mg	Sugars:	8 g
Saturated Fat:	1 g	Carbohydrates:	16 g	Protein:	2 g

**THE ULTIMATE PORTION FIX** Container Equivalents (per serving)

■ 1 — ½

Recipes containing the VG icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.