



## Basic Dough

6 Tbsp butter, softened  
2/3 cup sugar  
1/2 tsp salt  
1 1/2 tsp baking powder

~2-3 tsp vanilla extract  
2 eggs  
2 cups all-purpose flour

## Flavors:

~1/2-1 cup finely chopped dried fruit + same quantity chopped nuts

~1/2-1 cup chopped baking chocolate or any chopped candy or powdered peppermint puffs/after-dinner mints/candy canes

~1/2 cup very dry jam/fruit concentrate: take fresh or frozen fruit and simmer in an uncovered saucepan to reduce away the liquid until it has a thick paste or jam consistency. You can do this with juice or other liquids if you have the time

Or consider adding approximately 1/4 tsp of another flavor extract or using favored powders (this is what you are creating if you use the peppermints) such as instant coffee, cocoa, matcha, tea, powdered herbs or herbal teas like chamomile or hibiscus, powdered dried fruit, Tajin, the powder from the bottom of your bag of Takis, etc



his recipe was created in response to a request from @Aether for a raspberry cookie that could also be shipped halfway across the continental US. Adding dried raspberries into the dough of a classic fruit and nut biscotti seemed sensible, but I couldn't find them or any sense. Also, the entire cookie turns bright pink if you use a concentrated mash of frozen raspberries.

The second flavor I made with the method, peppermint, has become my most-requested recipe, and is also rather pink.

## Instructions

1. Preheat oven to 350 F.
2. Beat butter, sugar, salt, baking powder, and extracts together until creamy
3. Beat in eggs and jam/fruit if using (batter will look lumpy or split)
4. Slowly add flour to wet ingredients until it forms a slightly sticky dough
5. Fold in any dry flavor ingredients (easiest to do with hands)
6. On a parchment-lined or greased baking sheet, split the dough in half and form into two ~9" long logs. Then flatten the tops until they are about 3/4" high and fairly wide. (Can sprinkle with sugar, sprinkles, etc at this stage)
7. Bake for 25 minutes or until surface is firm to touch (it won't brown much)
8. Remove from heat and rest for ~5 minutes. Then, looking at the log in portrait view, use a sharp knife to slice gently into horizontal or slightly diagonal strips 1/2 to 3/4" wide across the log. (Make sure the cuts are straight up and down through the cross section of the dough.)
9. Lower oven temp to approx 325F. Set the slices upright on the tray and return to the oven for 25-30 minutes. They'll start to turn slightly gold and feel dry to touch; they may still feel a little soft but you can remove from heat and they will continue to dry as they cool.