



## Pecan-Cranberry Biscotti

Pecans work well in this recipe, but you can substitute your favorite nut.

Martha Stewart Living, December/January 1996/1997

<http://www.marthastewart.com/336133/pecan-cranberry-biscotti>

Rated(15)15

**Yield**  
Makes 24


### Ingredients


- 1 1/2 cups pecan halves, toasted
- 1 teaspoon baking powder
- 2 1/2 cups all-purpose flour
- 1 1/4 cups sugar
- 1/8 teaspoon salt
- 3 large eggs
- 2 large egg yolks
- 1 teaspoon pure vanilla extract
- 1 cup dried cranberries
- Zest of 1 lemon

### Directions

1. Heat oven to 350 degrees. Finely chop half the pecans, and leave remaining ones in halves; set aside.
2. In an electric mixer fitted with the paddle attachment, combine baking powder, flour, sugar, and salt. In a bowl, beat eggs, yolks, and vanilla. Add to dry ingredients; mix on medium low until sticky dough is formed. Stir in pecans, cranberries, and zest.
3. Turn dough out onto well-floured board; sprinkle with flour, and knead slightly. Shape into 9-by-3 1/2-inch logs. Transfer to prepared baking sheet. Bake until golden brown, 25 to 30 minutes. Let cool enough to handle, about 10 minutes. Reduce oven to 275 degrees.
4. On cutting board, cut logs on diagonal into 1/2-inch-thick slices. Return pieces cut side down to baking sheet. Bake until lightly toasted, about 20 minutes. Turn over. Bake until slightly dry, about 20 minutes. Cool on wire rack. Store in airtight container.


**HP INK MULTIPACKS** Up to 10% everyday savings\*





SHOP NOW ▶

HIT PRINT  
RELIABLY



© 2012 Martha Stewart Living Omnimedia. All rights reserved.