



Whole-Wheat Walnut-Raisin Biscotti

When you want a little something after dinner, skip the guilt and dip one of these crunchy, nut-studded treats into a cold glass of milk or a hot cup of coffee.

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<http://www.marthastewart.com/317681/whole-wheat-walnut-raisin-biscotti>

Rated(4)4

Prep Time
10 minutes

Total Time
2 hours 30
minutes

Yield
24 slices

Ingredients

Vegetable oil, for baking sheet
 3/4 cup whole wheat flour, spooned and leveled
 1/2 cup all-purpose flour, spooned and leveled, plus more for work surface
 1/3 cup sugar
 1 teaspoon baking powder
 1/4 teaspoon salt
 1/2 cup walnut halves
 1/4 cup golden raisins
 2 large eggs
 1 teaspoon pure vanilla extract

Directions

1. Preheat oven to 350 degrees. Brush a baking sheet with oil; set aside. In a medium bowl, whisk together flours, sugar, baking powder, and salt; stir in walnuts and raisins. Set aside.
2. In a small bowl, whisk together eggs and vanilla. Add to flour mixture; stir just until combined.
3. On a lightly floured surface, with floured hands, pat dough into a loaf about 1 inch thick, 2 1/2 inches wide (and about 7 inches long); transfer to baking sheet. Bake until risen and firm, 20 to 25 minutes; cool completely on sheet. Reduce oven temperature to 300 degrees.
4. Place loaf on a cutting board, and using a serrated knife, cut diagonally into 1/4 inch-thick slices; place slices in a single layer on sheet. Bake, turning once, until dried and slightly golden, 25 to 30 minutes; cool completely.

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