

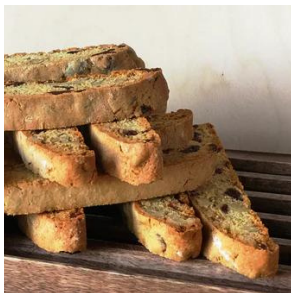
Walnut Cranberry Biscotti

WITH TEXAS HILL COUNTRY SOLA STELLA OLIVE OIL



Ingredients

- ¼ C Sola Stella Extra Virgin Olive Oil
- ¾ C Sugar
- 2 tsp Vanilla Extract
- ½ tsp Orange Extract
- ½ tsp Salt
- 2 ea Eggs
- 2 tbsp Orange Zest
- 1 ¾ C All Purpose Flour
- 1 tsp Baking Powder
- ½ C Dried Cranberries
- 1 C Walnut Pieces, Toasted



Notes

Directions

1. Preheat oven to 350 degrees.
2. In a large bowl whisk together olive oil, sugar, extracts, salt, and eggs until smooth
3. Combine flour and baking powder and gradually mix into the egg mixture.
4. Fold cranberries and walnuts in by hand.
5. Divide the dough into 2 equal pieces and gently form into logs approximately 2 inches wide and 12 inches long. Dough will be sticky so coat hands with cold water to make it easier to handle.
6. Place on lined baking sheet and back for 30 to 35 minutes or until lightly golden brown.
7. Remove from the oven and let cool for 10 minutes.
8. Cut logs diagonally into ¾ inch pieces and lay on sides on baking sheet.
9. Return to the oven and cook for an additional 10 to 12 minutes until gold brown and crisp.
10. Allow to cool slightly before serving.