



CRANBERRY PISTACHIO BISCOTTI

- 1 1/3 cups (1/4 lb) dried cranberries
- 2 1/2 cups unbleached all-purpose flour
- 1 cup sugar
- 1/2 tsp baking soda
- 1/2 tsp double acting baking powder
- 1/2 tsp salt
- 3 large eggs
- 1 tsp vanilla
- 1 cup shelled natural pistachio nuts
- An egg wash made by beating together 1 egg and 1 tsp of water

In a bowl, combine the cranberries with enough hot water to cover them and let them soak for 5 minutes. Drain the cranberries well and pat them dry with paper towels.

In the bowl of an electric mixer fitted with the paddle attachment, blend the flour, the sugar, the baking soda, the baking powder, and the salt until the mixture is combined well. Then add the eggs and the vanilla, beating until dough is formed, and stir in the cranberries and the pistachios.

Turn the dough out onto a lightly floured surface, knead it several times, and halve it. Working on a large buttered and floured baking sheet, with floured hands form each piece of dough into flattish log 13'' long and 2'' wide, arrange the logs at least 3'' apart on the sheet, and brush them with the egg wash.

Bake the logs in the middle of a preheated 325° F oven for 30 minutes and let them cool on the baking sheet on a rack for 10 minutes. On a cutting board cut the logs crosswise on the diagonal into 3/4'' thick slices, arrange the biscotti, cut sides down, on the baking sheet, and bake them in the 325° F oven for another 10-12 minutes on each side, or until they are pale golden. Transfer the biscotti to racks to cool and store them in airtight containers.

Makes about 36 biscotti.