

# A Recipe From *tikkido*

## Cranberry Pistachio Biscotti

<https://tikkido.com/blog/cranberry-pistachio-biscotti>

### Cranberry Pistachio Biscotti Recipe:

- 3/4 cup sugar
- 1/4 cup olive oil
- 2 eggs, beaten
- 2 t vanilla extract
- 1/2 t almond extract
- 1 3/4 cups flour
- 1/4 t salt
- 1 t baking powder
- 1/2 cup dried cranberries
- 1 cup shelled pistachios

### Instructions:

1. Preheat oven to 325 degrees Fahrenheit.
2. Combine sugar, olive oil, and beaten eggs. Mix until thoroughly blended. Add vanilla and almond extracts, and mix until combined.
3. In a separate bowl, combine flour, salt, and baking powder. Stir together.
4. Mix the wet and the dry ingredients, creating a wet, sticky dough. Once completely mixed, add the cranberries and pistachios, and mix until distributed evenly through the dough.
5. Divide dough in half, and shape into two long, flat logs of dough on a sheet of parchment paper. Wet your hands with water to keep the dough from sticking to your hands. Each loaf of dough should be approximately a foot long, and 2-3 inches wide.
6. Bake for 30 minutes at 325 degrees. Remove from the oven and let cool for 10 minutes.
7. In the meantime, reduce oven temperature to 275 degrees.
8. Use a serrated knife to slice the logs in 1" thick slices. Cutting the log at an angle will give you that distinctive biscotti shape.
9. Arrange on a baking sheet lined with parchment paper. Bake a second time at 275 degrees for 10 minutes.

