

Biscotti with Cherries, Chocolate & Almonds

Ingredients:

1¼ cups A/P Flour	¼ cup Olive Oil
1¼ cups Whole Wheat Pastry Flour	1 tsp. grated Orange Zest
1½ tsp. Baking Powder	1 tsp. Vanilla Extract
½ tsp. Salt	½ cup dried Cherries, finely chopped
½ cup Granulated Sugar	½ cup Almonds, finely chopped
2 large Eggs	½ cup Semi Sweet Chocolate, finely chopped

Directions:

Preheat oven to 350 degrees. In a medium bowl, whisk together the flours, baking powder and salt. In a large bowl, add the sugar, eggs, oil, zest and vanilla extract; mix until well combined.

In batches, add the dry ingredients until the mix forms into dough. Mix in the cherries, almonds and chocolate.

Transfer dough to a floured surface and knead several times. Shape into a log about 10 inches long by 3 inches wide. Transfer to a parchment lined baking sheet and bake for approx. 25 minutes until golden.

Transfer to a wire rack and let cool for 15 minutes. Using a serrated knife, cut ½ inch diagonal slices. Arrange on the baking sheet and bake 5-7 minutes, turn over and bake the biscotti until golden, another 5-7 minutes. Transfer to a wire rack to cool.

Makes 12 Biscotti...Enjoy with your favorite coffee or espresso!