



Dried Fruit Biscotti

Makes about 2 dozen

Ingredients

1 stick butter, room temperature
½ C sugar
2 eggs
1½ tsp baking powder
Finely grated zest of 1 lemon
1 tsp pure vanilla extract
1/3 C each – dried figs, white raisins, dried
cranberries – chopped small
1¼ C all-purpose flour



Directions

1. Preheat oven to 350 degrees. Line a baking pan with parchment paper.
2. In a medium bowl, beat butter and sugar until creamy.
3. Add eggs, lemon zest and vanilla extract. Stir well.
4. Add baking powder and flour; mix until completely blended.
5. Stir in dry fruits.
6. Pour and mold dough into 1 long or 2 smaller loaves on the prepared baking pan. The dough is sticky; wet your hands or use a little flour to handle and form the dough.
7. Bake 20 to 25 minutes. Remove from oven; cool for about 30 minutes.
8. Cut into ½ inch slices; place them back on pan.
9. Bake another 15-17 minutes until golden brown.
10. Cool to room temperature. Store in an airtight container.