



Crisp Biscotti with Dried Cherries Recipe **Jennifer Mally – Adamah Art Studios**

Ingredients

1 cup dried cherries	2 cups white flour
3 Tbsp cran-raspberry juice or orange Juice – Cider	2 tsp baking soda
4 Tbsp chilled unsalted butter cut into pieces	¼ tsp salt
1 cup sugar	½ cup chopped toasted hazelnuts
2 large egg whites	

Instructions

- Place cherries and juice together
 - Microwave 1-2 minutes
 - Let Mixture Cool
 - Soak Cherries for 1 hour
 - Preheat Oven to 325 degrees
 - Lightly spray large baking sheet
 - Mix Butter and sugar and add egg whites
 - Add Flour, baking powder, salt
 - Blend all together and add drained cherries
 - Stir in Nuts
-
- Divide dough into 3 logs 12" x 1 ½"
 - Lay logs 2 ½" part and bake for 25-30 minutes until brown
 - Cool for 10-15 minutes.
-
- Reduce heat of oven to 275 degrees
 - Cut logs diagonally into ½" thick slices, standing upright put back on baking sheets and bake 15-25 minutes (Surface should dry out)
 - Cool and store in a container