

Cranberry, Orange, and Walnut Biscotti

Makes 12-14 (large)

Hands-on Time 15 minutes (plus cooling)

Baking Time 50 minutes

Ingredients

- 250g plain flour (plus extra for dusting)
- 1/8 tsp fine salt
- 1 tsp baking powder
- 120g caster sugar
- 1 large orange (zest only)
- 2 large eggs
- ½ tsp vanilla extract
- 100g dried cranberries
- 100g walnut pieces (or chopped walnuts)

Equipment

- Baking sheet
- Parchment
- Mixing bowl
- Wooden spoon
- Fine grater
- Serrated bread knife
- Wire rack

Method

1. Preheat the Oven

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line a baking sheet with parchment.

2. Make the Dough

- In a mixing bowl, combine the flour, salt, baking powder, and sugar.
- Grate the zest of the orange into the bowl. Add the eggs and vanilla extract. Mix until a thick dough forms.
- Stir in the dried cranberries and walnut pieces until evenly distributed.

3. Shape the Biscotti Log

- Lightly flour a worktop and turn the dough out onto it. Shape the dough into a log approximately 35cm long and 5cm wide. Flatten the sides slightly if needed.
- Transfer the log onto the lined baking sheet.

4. Bake the Log

- Bake on the middle shelf for 25 minutes.
- Remove from the oven and let the log cool for 5-10 minutes until it's cool enough to handle.
- Reduce the oven temperature to 150°C/130°C (fan)/300°F/Gas Mark 2.

5. Slice and Bake Again

- Slide the parchment and log onto a worktop. Line the baking sheet with fresh parchment.
- Using a serrated bread knife, slice the log diagonally into 2cm thick slices.

- Place the slices cut-side down on the lined baking sheet.
- Bake for 10-15 minutes until golden. Flip the biscotti and bake for another 10-15 minutes until golden on both sides.

6. Cool and Serve

- Transfer the biscotti to a wire rack to cool completely before serving.

Tip

- For a fun twist, dip one end of the cooled biscotti in melted dark chocolate and let it set before serving.

Enjoy!